

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 1

FIRE AT FORT WORTH.

Great damage was done by fire to the big stock yards at Fort Worth, Texas. The flames sprang over to the Armour & Company buildings, resulting in a loss to this firm of \$250,000. The origin of the fire is not known.

PACKERS' REQUEST DENIED.

The Chicago packers under indictment recently ask the court for a bill of particulars setting forth more specifically their alleged violation of the anti-trust law, but Judge Carpenter denied the request. The judge at the same time ordered the packers to plead to the indictment on July 5 and that the cases go to trial on November 20, next.

AMERICAN GLUE CO.'S PLANT BURNED.

One fireman was seriously injured and half a hundred families were driven from their homes from Sunday to Monday night by a blaze which destroyed the plant of the American Glue Company at 4517 Gross street, Chicago, Ill.

The origin of the blaze, which started at about 7.30 o'clock, is unknown, the building being one mass of flames when the firemen arrived on the scene. The loss is placed in the neighborhood of \$75,000.

BOSTON INDICTMENTS DISMISSED.

The Boston indictments charging unlawful combination in restraint of trade which were recently brought against Horatio W. Heath and Cyrus S. Hapgood, charged with conspiracy with local dealers in restraint of trade in raw rendering supplies. Ferdinand Sulzberger, of New York, and Horatio W. Heath together, and the John Reardon Sons' Company of Cambridge, Mass., and the Consolidated Rendering Company of Portland, Me., and Manchester, N. H., together, charged with combination in restraint of the interstate rendering business, were dismissed by Judge Putnam of the U. S. Circuit Court, June 23 last, when he sustained the demurrers interposed by the defendants. The Court held that the government had not set forth the manner in which the alleged offenses were committed or that they were committed in Massachusetts. It was not shown that prices were either cut or enhanced to secure monopoly, and that without regulation there might be no trade. Mere regulation of prices and territory apportionment was not restraint of trade.

NEW CENSUS FIGURES ON COTTONSEED OIL

Bulletin Reveals in Cold Figures Growth in Last Decade

The actual figures showing the growth of cottonseed crushing in this country in the past decade, are more wonderful even than the most glowing prophesy has painted. In the trade press, at the national and State gatherings of crushers' associations and in the weekly figures of exports of cottonseed oil, the close observer has seen evidence of marvellous development, but it comes as a matter of astonishment in spite of such preparation as these studies afforded, to read the results of the work of the United States Census Bureau. The preliminary report is contained in Bulletin 111 issued today, and it shows a steady increase in the value of what but a score of years ago was worthless, was even a source of expense for its removal and destruction. Such figures as a value of \$42,411,835 in 1899 and \$107,528,204 in 1909, for crude products, amounting to more than 150 per cent. increase, give an inkling to the importance of this trade in the industries of the country. This growth is shown in every phase of the industry and every section of the country.

The bulletin of the Census Bureau gives many facts of deep interest and value, from which the following brief synopsis has been taken:

"The manufacture of cottonseed products on a commercial scale had its beginning in England, and as late as 1870 that country, with an annual crush of 200,000 tons, was the leading cottonseed oil producing country in the world. Owing, however, to the heating and consequent deterioration to which cottonseed is liable in transit and in storage, a tendency naturally developed to locate the oil mills as near as practicable to the source of seed supply. This tendency, together with the varied and increasing uses for the products, accounts in a large measure for the phenomenal growth of the industry in the United States. The annual crush of cottonseed in this country is now nearly 4,000,000 tons.

"Between 1899 and 1909 the number of establishments engaged in crushing cottonseed increased from 357 to 810, or 127 per cent., and the quantity of seed crushed increased from 2,479,386 tons to 3,827,301 tons, or 54 per cent.

"The quantity of seed crushed increased in every State, with the single exception of Louisiana, where 250,983 tons were

crushed in 1899 and 155,548 tons in 1909. In Georgia and in South Carolina the quantity crushed more than doubled, and in Oklahoma it more than trebled. In Tennessee the increase in the crush was small, while in Texas the gain amounted to 32 per cent.

"The total value of the crude products manufactured from the seed amounted to \$107,528,204 in 1909, compared with \$42,411,835 in 1899, an increase of more than 150 per cent. during the decade. This increase, which is shared by every State, was brought about principally by the high prices obtained for the products. In the value of products per ton of seed crushed there has been an advance during the decade from \$17.11 to \$28.10, or 64 per cent. In 1909 crude oil represented 51 per cent. of the value of all products; cake and meal, 38 per cent.; hulls, 7 per cent., and linters, 4 per cent.; while in 1899 crude oil constituted 50 per cent. of the total value; cake and meal, 38 per cent.; hulls, 8 per cent, and linters, 4 per cent.

"An interesting development in the industry is the mixing of commercial fertilizers by the oil mills, large quantities of the meal product of the mills being used for that purpose. As cotton growers and farmers generally throughout the cotton belt are coming to realize more and more the value of fertilizers in increasing the value of their crops, and especially the cotton crop, the use of this product is constantly and steadily increasing.

"Formerly a very large percentage of the cottonseed products manufactured in the United States was exported, but an increasing domestic demand has caused a decline year by year in the proportion exported. In 1899 50 per cent. of the oil produced was exported, while in 1909 the ratio was less than 20 per cent., which is proof of the growth in popularity of these products.

"The country purchasing the largest quantities of American cottonseed oil is the Netherlands, followed in order of importance by the United Kingdom, Mexico, Canada, Italy, Germany and Norway. Of the total amount of cottonseed exported in 1910 Germany took 6,113 tons, or 63 per cent. and the Netherlands 1,593 tons, or 17 per cent. The largest amount of meal and cake was exported to Denmark and the next largest to Germany. Large quantities were also

(Continued on page 16.)

CLASSES AND GRADES OF MEAT

Market Terms and Trade Methods Reviewed

By Louis D. Hall, Assistant Chief of Animal Husbandry, University of Illinois.

(Continued from last week.)

[EDITOR'S NOTE.—This review of standard grades of meat, methods of marketing carcass meats and cuts, and other wholesale trade methods, begun in The National Provisioner of December 3, is the first of its kind ever compiled or published. It brings trade practice right up to date, and may be taken as authoritative. Though most of the information contained in it is already known to up-to-date traders, yet it is worth while even for them to review it in this manner, while the information contained in it will be of great educational value to those not now in possession of it. For this reason The National Provisioner is glad to give space to Mr. Hall's admirable review, or at least such portions of it as will particularly interest our readers.]

BUTTS AND PLATES.

Butts are cut from the end or top of the shoulder and from the jowl. Plates are made from shoulder butts. The various grades of these cuts are Boston style, Milwaukee style, boneless, Buffalo style, New York style, picnic, dry salt and square cut butts; regular plates, clear plates and back plates.

Boston style butts are the ends or top pieces cut from heavy shoulders when making picnics; the neck-bone, ribs and surplus fat being removed and the piece trimmed smooth. They include the end of the shoulder blade. Average weights are 3 to 7 pounds. They are principally barreled and exported to Germany, Denmark and other European countries, but are also sold fresh for domestic retail trade.

Milwaukee style butts are the same as Boston butts with the neck-bone and rib left on.

Boneless butts or lean butts (also termed Cala butts) consist of the lean, boneless portion of Boston butts between the blade-bone and neck-bone. When sweet pickled and smoked like hams this cut is known as a cottage style butt.

Buffalo style butts are cut the same as boneless butts except that the neck-bone is left in. They are used fresh.

New York style butts are shoulder butts cut from picnics of the thinner and lighter grades. They contain the neck-bone, fat and lean, and are mainly plain pickled.

Picnic butts are picnics from which the surplus fat and the skin are removed and the shank cut off close to the breast. They are not trimmed as closely as regular picnics.

Dry salt butts are made from the jowl (lower part of the neck and cheek), with the edges trimmed smooth and the piece pounded flat. They weigh 3 to 5 pounds, and are usually packed as their name indicates, but are sometimes barreled. Virginia style jowls are made from the smaller end of the lower jaw including the teeth, and are made both tongue in and tongue out. They are sugar-cured and smoked, but are not extensively made.

Square cut butts are also made from the jowl, but are more closely trimmed and squared. They average 2 to 4 pounds, and are dry salted or barreled.

Regular plates are made from shoulder butts by removing a boneless butt, thus making a fat piece with a facing of lean, containing the end of the blade-bone, and weighing 6 to 12 pounds. They are packed either as dry salt or barreled pork. When made with the blade-bone out they are known as Antwerp backs.

Clear plates are made from shoulder butts by removing a Boston butt, and are a clear fat cut, weighing 4 to 8 pounds. They are generally dry salted, but are barreled to some extent.

Back plates are made from long fat backs, cut into keystone-shaped pieces weighing $3\frac{1}{2}$ to 10 pounds. They are both barreled and dry salted.

Miscellaneous.

The cuts described under this head consist principally of barreled pork and other products made from sides and shoulders of packing hogs. They may be grouped as follows: Mess pork, belly pork, back pork, shoulder pork, spareribs and trimmings.

Regular mess pork is "made from sides of well-fatted hogs, split through or one side of the back-bone, and equal proportions on both sides, cut into strips of reasonably uniform width, properly flanked and not backstrapped." The regular proportion of flank and shoulder cuts must be included. The strips average about six inches in width, and not over sixteen pieces may be packed in a barrel for regular delivery. Mess pork is made from rough and heavy packing hogs and occasionally from heavy loin hogs. During the early years of the packing industry about one-third of the wholesale pork product consisted of mess pork, but it has been largely replaced by other cuts during recent years, and is now only 2 or 3 per cent. of the supply. Approximately one-half of the barreled pork supply is mess pork. On the Board of Trade it is quoted simply as "pork." Mess pork packed between October 1 of one year and September 30 of the succeeding year is "new pork" until January 1 of the following year, and is thereafter termed "old pork." Mess pork made during December, January and February must have been packed at least ten days before delivery, and that delivered during the period from March to November, inclusive, must have been packed at least thirty days before delivery to grade regular. It is barreled and shipped principally to the Southern States, Northern lumber camps and South America. Short-cut mess pork is described in connection with back pork.

Light mess pork is "made from the sides of reasonably well-fatted hogs, and in all other respects to be cut, selected and packed the same as mess pork, except that as many as 22 pieces may be put into each barrel."† It is made principally from medium packing hogs.

Prime mess pork is made from the shoulder and side, containing the back-bone and ribs, cut into square pieces of about 4 pounds each. The shank is cut off close to the breast. In making this cut the side is split lengthwise, the back cut into about six pieces and the belly into four. It is made from light packing hogs.

Extra clear pork is "made from the sides of extra heavy, well-fatted hogs, the back-

bone and ribs to be taken out (the same as short clear sides), the number of pieces in each barrel not to exceed 14, and in all other respects to be cut, selected and packed in the same manner as mess pork."* This cut is not extensively made.

Clear pork is "made from the sides of extra heavy, well-fatted hogs, the back-bone and half the ribs next the back-bone to be taken out, the number of pieces in each barrel not to exceed 14, and in all other respects to be cut, selected and packed in the same manner as mess pork."* It is no longer in general use.

Loin clear pork is "made from the sides of medium-weight packing hogs, the loin, back-bone and back ribs being removed and belly ribs left in." It consists of extra short ribs cut into strips, and is also known as long-cut clear pork. The pieces average five inches in width. It is barreled like mess pork and sold especially to New England trade.

Regular belly pork consists of heavy, fat rib bellies cut into 5-inch widths and packed as plain pickled pork in barrels of 50 to 60 pieces. This pork is made from the same grade of bellies as dry salt rib bellies.

Brisket pork rib is made by cutting a 5-inch strip from the brisket end of heavy rib bellies (14 to 20 pounds average) and packing like other barreled pork. The pieces average about 4 pounds each. This cut is made only when it is desired to reduce the weight of heavy bellies. Clear brisket pork is made in the same manner as the above except the pieces are cut from clear bellies. Fancy clear pork is a strip cut from the brisket end of fancy breakfast bacon bellies, averaging 1 to $1\frac{1}{2}$ pounds per piece. It is either barreled or sugar-cured and smoked.

Lean belly pork consists of lean clear bellies, 13 to 15 pounds average, cut into three pieces each and barreled in plain pickle.

Regular back pork (short cut mess, or family back pork) is "made from the backs of well-fatted hogs, after bellies have been taken off, cut into pieces of about 6 pounds each, and in all other respects to be cut, selected and packed in the same manner as mess pork."* This cut contains the loin, back-bone and back ribs, with tenderloin out, and the pieces are cut 6 inches wide, averaging 4 to 6 pounds.

(To be continued.)

CENSUS FIGURES ON COTTONSEED OIL.

(Continued from page 15.)

exported to the United Kingdom and to the Netherlands."

In conclusion the bulletin describes the public attitude towards cottonseed oil as a food product and state that formerly there was much prejudice against the use of cottonseed oil products for edible purposes, and this still remains true in several countries. The general public, however, both in America and abroad, is gradually realizing that when this product is carefully manufactured from seed in proper condition it is equal to any other vegetable oil, and preferable to many of the animal fats now consumed.

This is an undeniable augury that in the next decade the value if not the amounts of the product of the once despised cottonseed will show an expansion as great if not greater than the wonders accomplished.

*Regulations Chicago Board of Trade. "Backstrapping" refers to trimming a strip of fat from the edge of the side, above the back-bone.

†Regulations Chicago Board of Trade.

REPORT ON CAUSE OF HAM SOURING

Results of Government Experiments Given in Detail

By C. N. McBryde, M. D., Senior Bacteriologist, U. S. Department of Agriculture.

(Continued from last week.)

[EDITOR'S NOTE.—In the issue of March 25 The National Provisioner reported the results of the long-awaited government investigation of the important question of "sour meats." The conclusions arrived at in this investigation were given in full, together with the suggestions for prevention of ham "souring." This is a matter of such importance to the trade that The National Provisioner now presents in full the report of the tests made and the conclusions reached.]

BIOLOGICAL AND MORPHOLOGICAL CHARACTERISTICS OF THE HAM-SOURING BACILLUS.

Conditions Favorable to Growth.

The most favorable medium for the growth of the organism was found to be the modified egg-meat mixture of Rettger, which has been previously described. In this medium the organism develops rapidly at a temperature of 20 to 25 degs. Cent., giving rise to the characteristic sour-meat odor. Like the bacillus described by Klein, it also grows readily on pork-agar and pork-bouillon containing glucose, but differs from Klein's bacillus in that it will grow, though less luxuriantly, on ordinary nutrient media—agar, gelatin and bouillon—without the addition of glucose.

The optimum temperature for growth is 20 to 25 degs. Cent. The organism does not grow at incubator temperature (37.5 degs. Cent.). At ice-box temperature (8 to 10 degs. Cent.) it develops readily, although the growth is less rapid than at 20 to 25 degs. Cent. That the organism will develop at even lower temperatures was shown in the inoculation experiments with hams, where it developed and multiplied extensively in the bodies of the hams at the temperature of the pickling cellars, which are held usually at 34 to 36 degs. Fahr. (1 to 2 degs. Cent.).

The organism develops best in a neutral or slightly alkaline medium.

Growth on Different Culture Media.

Growth on egg-pork medium.—At a temperature of 20 to 25 degs. Cent. the cultures show a slight but distinct sour odor in from two to three days. This odor, as before stated, closely resembles the odor of a sour ham. Egg-pork cultures from three to five days old were given to a trained meat inspector, who knew nothing whatever as to the contents of the tubes, and he was asked to describe the odor. He described it as that of a sour ham.

At one week the albumins of the medium are gelatinized or partly coagulated and the odor is more pronounced. At ten days the albumins are completely coagulated except at the surface, where there is no apparent growth; the odor is more putrefactive in nature, and the reaction of the medium is slightly acid. At three weeks the coagulated albumin splits up into fragments and appears to undergo a slow digestion, gas bubbles form in the lower portion of the culture, and the odor becomes distinctly putrefactive in character. The slow digestion of the albumin is probably due to a proteolytic enzyme elaborated by the bacillus.

At the end of a week a dark ozone usually appears at the surface of the coagulated albumin and gradually darkens until it becomes almost black. This zone is probably

due to a pigment elaborated by the bacillus.

At ice-box temperature (8 to 10 degs. Cent.) the same changes and the same odor were noted, but were somewhat slower in developing.

Glucose-pork-agar.

This medium was prepared from pork in the same manner as beef-agar, and contained 1 per cent. of glucose. The organism grows readily on this medium and may be conveniently cultivated in deep stab cultures. The medium was always thoroughly boiled and then rapidly cooled in order to expel the inclosed air. The growth of the organism was found to vary considerably with the reaction.

When the reaction was +1.5, deep stab cultures at three days (20 to 25 degs. Cent.) showed a well-marked arborescent growth, appearing as delicate filaments extending outward from the line of stab. The growth stopped within one-fourth or one-half inch of the surface of the agar on account of the presence of oxygen in the upper part of the culture medium. As the growth extended toward the walls of the test tube the agar became clouded, and there were sometimes gas bubbles in the depth of the agar, but the gas formation was not extensive.

When the reaction of the agar is neutral or slightly alkaline, extensive gas formation occurs and the agar is often much broken up.

The cultures developed a disagreeable, somewhat putrefactive odor, but did not give the characteristic sour-ham odor obtained from the egg-pork cultures.

The organism was also grown on anaerobic agar plates by Zissner's method, which is said to give absolutely anaerobic conditions. The colonies on agar have a cottony or woolly appearance at first, and spread slowly, with slightly irregular margins.

In glucose-pork-agar to which azolitmin was added the azolitmin in the lower portion of deep stab cultures was completely decolorized in five days at room temperature (20 to 25 degs. Cent.).

In glucose-pork-agar containing neutral red the red color in the lower portion of the tube was changed to yellow with the development of fluorescence.

Neutral Gelatin.

Tubes of ordinary neutral gelatin without the addition of glucose were inoculated and held at ice-box temperature (8 to 10 degs. Cent.). At five days a delicate white growth appeared along the line of stab in the lower portion of the tube. At seven days the growth showed fine radial striae, presenting an arborescent or tree-like appearance, and extended halfway from the line of stab to the walls of the test tube. At two weeks the growth had caused a delicate clouding of the medium in the lower portion of the tube. At three weeks the gelatin in the lower portion of the tube had become liquefied and the growth had settled to the bottom as a white precipitate.

In gelatin containing glucose, gas bubbles are formed in the depth of the medium

through the splitting up of the glucose and the characteristic arborescent growth is obscured.

(To be continued.)

SERVICE ANNOUNCEMENTS.

The Bureau of Animal Industry, United States Department of Agriculture, has issued the following in the Service Announcements for June:

Establishments when submitting for approval labels, brands, etc., that are also intended for use at their various establishments or branch houses operating under Federal inspection shall in future furnish sufficient copies, noting thereon the establishments where they are to be used, so that the bureau may forward an approved copy of each label, brand, etc., to the inspector in charge at each such establishment.

This department is informed through the Department of State that the Swiss Department of Agriculture has issued the necessary instructions to permit the entry of American salted beef into Switzerland. Consignments of salted beef exported from the United States to Switzerland must be accompanied by the certificates in French, as already provided for meat and meat food products destined to that country.

The following changes have been made since those indicated in Service Announcements of May 15, 1911:

Meat Inspection Inaugurated.

Jacob Dold Packing Company, 307-309 North 17th street, Richmond, Va.

The Southern Cotton Oil Company, Gretna, La.

N. Maggioli, 147 Fulton street, Boston, Mass.

Luer Bros. Packing and Ice Company, 301-303 East Second street, Alton, Ill.

Home Packing and Ice Company, First and Chestnut streets, Terre Haute, Ind.

H. P. Pumphrey & Co., 1917-1923 Vine street, Baltimore, Md.

Standard Cube Bouillon Company, 6 Prospect street, New York, N. Y.

Meat Inspection Discontinued.

The Cudahy Packing Company, Lawrence, Mass.

North Augusta Slaughter house, August, Ga.

M. Crane Company, New York, N. Y.

Illinois Packing Company, First and Alton streets, Alton, Ill.

George Herold, 2161 Second avenue, New York, N. Y.

E. H. Stanton Co., Spokane, Wash.

Emery Packing and Commission Company, 61-63 Fulton street, Boston, Mass.

Change in Firm Address.

J. Delgado Manufacturing Company, Central avenue and Juliet street, Dallas, Tex., instead of 146-148 Camp street.

Stations Discontinued.

Avon, Pa.

Lawrence, Mass.

LIVE STOCK EXCHANGE'S OFFICERS.

The National Live Stock Exchange meeting at Sioux City, Ia., elected the following officers:

President, E. H. Ingwersen, Chicago, Ill.; secretary, R. G. Woodbury, Kansas City; treasurer, A. M. Daily, St. Joseph; vice-presidents, B. M. Watkins, East Buffalo; John K. Hubbard, Cincinnati; Willis Turner, Cleveland; A. B. Adams, Denver; H. N. Fletcher, Indianapolis; F. D. Robinson, Kansas City; W. A. Burnett, Louisville; F. L. Wood, Milwaukee; I. F. Braneard, Pittsburg; A. J. Loneragan, Portland; Howard G. Pierce, Sioux City; W. A. Moody, East St. Louis; E. M. Randall, South St. Paul; W. H. Wood, Omaha.

Portland, Ore., was chosen for the next meeting place.

TRADE GLEANINGS

The city of Mt. Pleasant, Tex., will erect an abattoir.

The Solar Chemical Company, Grafton, W. Va., contemplates establishing a plant.

The Tudor Packing Company's plant at Marion, Ind., has been destroyed by fire.

Armour & Company are reported as establishing a branch cooler at Bluefield, W. Va.

The erection of a central abattoir is planned by the butchers of Baton Rouge, La.

The cattle feed factory of Chapin & Co. at Hammond, Ind., has been destroyed by fire.

Armour & Company will, it is reported, erect a branch house at South Norwalk, Conn.

L. C. Hill is purchasing machinery for a new cottonseed oil mill which he will erect at Harbinger, Tex.

The city of Beaumont, Tex., is considering establishing a municipal abattoir on the lines of the Paris (Tex.) plant.

The United Oil Mills, Hope, Ark., will remove a two-press mill from Okolona and increase it to a three-press one.

J. S. Armstrong, Baltimore, Md., is interested in a plan to establish a fertilizer factory on the river front.

The Claro Soap Company, Duluth, Minn., has been incorporated with a capital stock of \$50,000 by A. Basilier, E. A. Swenson and M. N. Putnam.

Swift & Company have awarded contract for the erection of its branch house at Pensacola, Fla., to the Macdonald Engineering Company, Chicago.

The Boswell Trading Company, Penfield, Ga., has been incorporated by W. B. Boswell, A. J. Boswell and E. R. Boswell to engage in fertilizer business.

The Hubb's Chemical Company, Oklahoma City, Okla., has been incorporated with a capital stock of \$15,000 by J. M. Kitt, J. W. Sanders and P. M. Pope.

The recently incorporated Moultrie Oil and Fertilizer Company, Moultrie, Ga., has awarded contract for the erection of a cottonseed oil mill, cotton gin and grease factory to cost \$100,000.

Plans and specifications for the new fertilizer and acidulating plant which the Farmers' Cotton Oil and Fertilizer Company will erect at Huntsville, Ala., will be ready the early part of July.

The Brownsdale Farms Company, North Portland, Ore., has been formed with a capital stock of \$10,000 for the purpose of breeding, raising cattle, hogs and poultry. R. H. Brown, H. H. Young and others are the incorporators.

Fire swept through the Fort Worth (Tex.) stock yards for three hours on June 25 and destroyed twenty-seven acres of pens, three scale houses, two mammoth hay and feed barns, the loading decks, viaduct driveways to the packinghouses and the yard master's office. The damage is \$100,000. All the stock was saved.

The wreckage caused by the fire which destroyed the plant of the St. Bernard Rendering and Fertilizing Company at New Orleans, La., has been cleared, and the company will soon let the contract for the new plant, which will be more extensive and modern in character than the one which was consumed by flames some weeks ago. The plan and specifications for the new factory and adjuncts are nearly completed, and unless alterations are made by the company they will be submitted to contractors within the next few days.

—♦— OZONE TO PRESERVE MEATS.

Thanks to the enforcement of our national pure food laws and the activity of the health departments in our larger cities, most thinking people now have a wholesome fear of formaldehyde and similar food preservatives,

for these preservatives have themselves been found to be harmful in their action on the human system. The real solution of the food-preserving problem would seem to involve some means not in themselves deleterious to mankind, as for instance the icy coldness of refrigerators.

But even in the refrigerators and cold storage warehouses the lowered temperature does not kill the micro-organisms which cause decomposition, but only impedes their action. The only practical alternative is to kill off these micro-organisms, which can be done by mixing a sufficiently high percentage of ozone with the air. This was first tried at the slaughterhouses of Cologne where it was found that sides of meat which already showed mold between the bones were so disinfected after three days of exposure to ozonized air that the mold had disappeared and no unpleasant odor could be detected in the meat when boiled. Moreover, the presence of the ozone soon eliminated the obnoxious odor so common in meat storage houses, and bacteriological tests proved that this was actually due to the sterilizing of the air. Even as little as a 30 minute action of the ozonizer reduced the quantity of germs fully one-half without requiring the admission of fresh air. The same was true in storage rooms where the musty smell of old straw had formerly prevailed. Such odors are invariably an indication of unwholesome conditions, hence it is easy to see how the ozonizing (which requires only a very simple and compact electrical device) is actually doing in practice what our pure food laws have long been trying to effect.—Popular Electricity.

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MUST FIGHT TUBERCULOSIS

Reports from some sections of the country are to the effect that there has recently been a sudden increase in the condemnation of hogs for tuberculosis. This brings to mind an ever-recurring question, and one which will not stay down until the government has found an effective means of eradicating the disease. It must be said in all fairness that the federal officials most interested in this subject, those of the Bureau of Animal Industry, are certainly alive to the changes of the situation, and are earnestly trying to find means of battling with the enemy. It is not a matter which can be easily solved,

as those who have given it their consideration well know.

The disease is now spread practically all over the country excepting in the range States, and the records show that it is on the increase despite efforts which have been made here and there to check it. Some of the State officials are doing good work in this direction, and they are having the co-operation of the federal officials, but our system of government by States makes a comprehensive plan of eradication very difficult.

The Department of Agriculture is giving special consideration to the question which makes it appear that they will have some solution to offer by the end of the year. This will probably come in the form of a request to Congress for an appropriation and for power to begin operations against the disease.

Another method of securing the desired results will probably come through the passage of a law by Congress requiring that all dairy products shipped in interstate trade shall be subject to an inspection similar to that now in force on meat food products. This latter idea would probably work more smoothly and to quicker purpose than any other that has been offered. Briefly the idea would be to place all creameries and other distributors of dairy products under inspection, and when disease is found in their products the privilege of interstate trade would be denied them. This would result in their tracing up the disease to its sources and, as a commercial proposition, the creamery owners would refuse to receive milk and cream from the farm or farms on which the disease had been discovered, or they would do so until the infected spot had been given a clean bill of health by the authorities.

In this way the effective means of eradicating the disease would be operated. The pocketbook of the raiser and breeder of the diseased animals would be hit, and as a matter of self-preservation it would be necessary for him to clean up his farm.

Another suggestion to solve the problem has been that all animals shipped in interstate trade should bear a tag showing the location from which they came. This is somewhat impracticable when urged upon a national scale, first because of conflicting State laws, secondly because it would be difficult for shippers and "drovers" to secure recompense for such animals as might be condemned, and many of the States are without appropriations for cleaning up the sources of disease even after they have been found. It has been very truthfully stated that if the tagging plan were put into operation, however, the packers would be able to take care of themselves by refusing to buy animals from an infected district. This requires

laws, and legislators have not been found who are particularly anxious to pass laws in the interest of packers even on so fair a proposition as this, if they work contrary to the financial interests of the farmer.

The problem is one which must be settled and soon. The Department of Agriculture estimates that tuberculosis in animals is already causing an annual economic loss of over \$24,000,000, and that animal tuberculosis is the direct cause of the death of more than 15,000 human beings every year. It is causing the packers a direct loss of about \$4,000,000 per year, and those who are responsible for the disease (the raisers) are getting off scot free. The public generally and the packers particularly are hoping that relief will soon come, and that by some effective means which will rapidly exterminate tuberculosis and other diseases in livestock.

NOW STUDYING CONDITIONS

The packers' witnesses before the Senate Committee on Manufactures holding hearings on the proposed bill to regulate the cold storage of food products certainly gave the committee something to think about. The bill as drawn was clearly the work of someone who knew nothing of the practical conditions surrounding the cold storage of food products nor of the reasons for them.

The bill as drawn, if passed into law, would have smashed the packinghouse business and spelled ruin to the cold storage industry as a whole. These facts were clearly drawn out by the witnesses, and the bill will have to be almost completely redrawn or be withdrawn entirely. Certainly no committee can pass upon the bill favorably in view of the testimony which has been offered. In justice, no sensible legislative body, either the Senate or the House, would pass it even if the committee did report it favorably.

As the matter now stands, it is not the intention of the committee to take any action on the bill at the present extra session of Congress. While the hearings are completed, much additional information will have to be filed by the witnesses, and meanwhile the Department of Agriculture is making an extensive investigation into the scientific side of cold storage, and it is desirable to have its conclusions on these features presented to the committee before the report is made.

This bill, however, has been a close call for both the packers and the general cold storage business. The present favorable outlook is due wholly to the firm and effective measures taken by the representatives of these industries, and if success should come the credit is due to those who have so ably presented the facts to the Senate committee.

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

GREASE AND TANKAGE YIELD.

An inquirer presents this query:

Editor, The National Provisioner:

We slaughter 25 hogs, 5 cattle, 3 calves and 2 sheep per day. Hogs average 175 lbs.; cattle, 900 lbs.; calves, 120 lbs., and sheep, 65 lbs. each. How much grease and tankage will these animals produce per week? Could we use a common tank and attach a vacuum pump to suck the exhaust steam and odor from tank and secure desired results—no smell?

First with regard to installation: You may either use a common tank, connecting the same to a vapor condenser in the usual manner or a tank attached to a vacuum pump, as indicated above, will serve the purpose well. Either of these installations can be furnished by any one of the manufacturers of packinghouse machinery found within the pages of The National Provisioner. The size of the installation is governed by the amount of material on hand. Based upon the number of livestock slaughtered as per above average, a comparatively small installation is required.

We will not assume that the inquirer contemplates to save the various offals up to week end and then tank the entire material once per week only. In such a case he will have the greatest difficulty in obtaining the desired results, "no smell," either with a vapor condenser or with a vacuum pump. Moreover, the products obtained, especially the grease, will be of a very inferior quantity, especially during the hot season. Other sanitary considerations are likewise against such a course. The offals must be tanked daily or at least every other day.

For this reason as well as for the fact that in the case of a common tank and vapor condenser installation an additional press and dryer are required, the installation of the tank with vacuum attached is recommended in this case, for the additional reason that the tankage can then be dried within

such tank, without the need of a press and without a separate dryer.

Based again on the above number of livestock to be slaughtered, a single unit of such tank and vacuum pump installation is advisable for the reason that but one kind of grease and but one grade thereof can be manufactured. All tallow and lard stock, also neatsfoot oil and mutton tallow stock will then be rendered at one and the same time. With fresh raw materials a good grade of grease will be obtained, ranking with the best grades in the market and next to the white greases.

With such an installation where the entire mass of solid residue is being dried within the original tank and where the extractive matter, rich in nitrogen or ammonia, remains distributed uniformly throughout the product no losses occur to the tankage other than those which are usually the case with the separate installation of tank, press and dryer, and which loss cannot well be avoided.

With regard to the products, grease and tankage, of the tanking of the offals from the above-mentioned amount of livestock, a yield of approximately 96 pounds of grease may be expected per day, or 576 pounds per week of six days. The yield of tankage is, naturally, a more variable quantity due to the variations of market conditions for the respective organs of the animals. For instance, while such parts as the livers, hearts and lungs or plucks yield but very small quantities of grease they furnish a large portion, and a valuable one, towards the production of tankage. Allowing, then, a fair market for such organs, the residual offals should yield about 164 pounds of strictly tankage together with 100 pounds of stick, which latter is the extractive matter contained in the water which has been employed in cooking the raw materials under pressure. It must be understood that such water is not to be run to waste, but is to remain within the tank for evaporation after the grease has been withdrawn when a total of 264 pounds of tankage will be obtained. To this amount of tankage the blood must be added, provided such is not being utilized otherwise, as in the manufacture of blood sausage, or is being sold as such. The yield of blood will be about 77 pounds.

When the blood is added to the tankage the latter must be first cooked and the grease

withdrawn therefrom, after which the blood is run into the mass contained in the tank to be cooked and dried together in one operation, when the total product will be 341 pounds of tankage. All of these weights are based on a marketable product containing ten (10) per centum of moisture. The approximate analysis of such tankage will be 11 per cent. of ammonia and 20 per cent. of bone phosphate of lime, with a value ranging from \$30 to \$35 per ton of 2,000 pounds. The weekly production of total tankage and blood from the animals initially given is therefore 2,046 pounds, or a fraction above one ton.

PIG TALES.

There is no domestic animal that multiplies so rapidly as the hog, and none that may be turned more quickly into money and profit when properly managed and fed. Three litters a year are possible, although no more than two are advisable, and pigs weighing from 100 to 150 pounds at six months of age are often disposed of at 8 to 9 cents per pound.

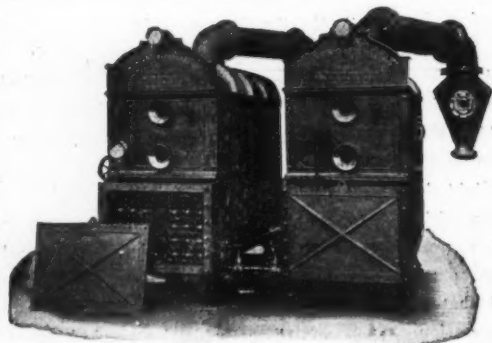
Why more farmers do not make a specialty of raising swine is somewhat of a mystery; and why more of them do not choose the thoroughbred instead of the scrub is still a greater mystery. It costs no more to feed a thoroughbred than a grade of scrub, in fact, not so much; and their progeny is always worth several dollars apiece more for breeding purposes than those of no particular breed.

MINNESOTA'S OLEO LAW.

Minnesota's new State oleomargarine law goes into effect today. It prohibits absolutely the sale of colored oleomargarine and provides for labelling plainly packages of the uncolored. Places using oleomargarine instead of butter, as restaurants, hotels, lumber camps, boats, public institutions, etc., must exhibit placards on walls so stating or print the fact on bills of fare.

TARIFF ON NEW BONE.

Appraiser F. W. Bird of the port of New York has announced that importations of bone boiled and cleaned, heretofore classed as crude bone, will now be classified as an unenumerated, unmanufactured article, dutiable at 10 per cent. ad valorem.



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FOR PURCHASING DEPARTMENTS

A FOOD TEST OF WIDE INTEREST.

A most important test and research, to benefit the health of the consumer, was commenced this week, under the auspices of the Institute of Industrial Research of Washington, D. C., represented by Dr. A. S. Cushman and Dr. C. E. Crampton, of Washington, D. C., and Dr. G. W. Coggeshall, of Boston, and the National Canners' Association, represented by Geo. W. Cobb, of New York City, and H. A. Baker, of New York, chief chemist, American Can Company, and being carefully observed by the Subsistence Department, United States Army, per General J. H. Sharpe, who has detailed Capt. J. E. Bloom, U. S. A., now stationed at New York City, to attend and report upon the tests, for the government.

Messrs. Cobb and Baker, Dr. Coggeshall and Capt. Bloom, have been engaged June 11 to June 15, witnessing the manufacture of 18,000 cans at the plant of the Sanitary Can Company, at Fairport, New York, to be used in the test, a part used June 19 and 20 in canning for this test under direction of Dr. C. E. Crampton and Capt. Bloom, sundry articles at the cannery of the Batavia Preserving Company, Batavia, New York, and another part used June 21 to 24 at the cannery of the Fort Stanwix Canning Company, Fulton, New York. Other canneries will be selected later—all the canneries of the National Association having offered their plants for the purpose.

Dr. Coggeshall and Mr. H. A. Baker left June 15 for Maywood, Illinois, to witness the manufacture of another 18,000 cans by the American Can Company, which will be used at other canneries.

It is anticipated that this test, which will require one to three years to determine, will fix, not only the best type of can for different fruits and vegetables, but also the best processes for canning and preserving, from the standpoint of healthfulness of the product. This is the first authentic test of this character undertaken, on so extensive a scale, and will, it is predicted, greatly redound to the benefit of public health and of American industry throughout the world.

RUSH ON REFRIGERATORS.

The unusually warm weather this spring and the more satisfactory business feeling has created a great demand for refrigerators and ice boxes. The Cincinnati Butchers' Supply Company, one of the largest manufacturers of refrigerators and fixtures for all purposes, were compelled for the last six weeks to work overtime to fill their orders within the time promised. This shows that the meat trade is assuming a much more satisfactory condition than it has occupied during the past few years. Undoubtedly, this also indicates that we can look ahead for still better times to follow.

BERNE TO HAVE ABATTOIR.

Plans for a new municipal slaughterhouse at Berne, Switzerland, are being prepared. The city will spend several hundred thousand dollars and has given the architect, Max Muench, of Berne, six months to investigate

and select designs, machinery, etc. U. S. Consul George Heimrod, of Berne, says American firms desiring to make offers for installations should address the Berne Municipal Building Department, and letters and descriptions should be in German or French.

PRODUCE EXCHANGE NOTES.

Clarence E. McDowell, a representative of Sulzberger & Sons Co., has made application for membership. Latest quotations on tickets are \$350 bid with \$400 asked. As annual dues have just been paid, this is practically equivalent to \$375 asked.

Hugh Talbot, of the Tide-Water Oil Co., is an early vacationist from the Exchange. Mr. Talbot will visit the Northwest, his sojourn lasting a month. En route he will attend the convention of the Cooperage and Stave Manufacturing Industry to be held at Chicago on July 12, 13 and 14.

Among visitors to the Exchange recently was J. L. Hudgins, general manager of the Industrial Cottonseed Oil Company, Houston, Texas; and C. W. Zimmer, of Zimmer Bros.,

buyers of live stock at East Buffalo; Messrs. U. Voight, of Chicago; L. R. Remsen, of Jamaica; E. C. Peoples, of Atlanta, Ga., and W. C. Bertram, of Baltimore, were also on 'change during the week.

A. B. Pergament is receiving the congratulations of the members of the oil and provision trades, having on the 28th inst. decided to divide bliss and responsibilities with Miss Theresa Kroll. Judging by the rapidly increasing number of "benedicts" in the oil trade, which surely is a barometer, business conditions apparently are not as unfavorable as many would have us believe!

DEATH OF ERISTER ASHCRAFT.

The cottonseed oil trade learned with regret of the death of Erister Ashcraft, Florence, Ala., on June 17 last. He was one of the organizers of the Ashcraft cotton mills and a strong factor in building its strength and business. He was a brother of Cyrus W. Ashcraft, vice-president of the Interstate Cotton Seed Crushers' Association, and had many friends in the allied trades.

H. LESLIE PARLETTE
Overhead Track Systems, Switches and Trolleys
New and Second Hand Track Scales a Specialty
MEDIA, PA.

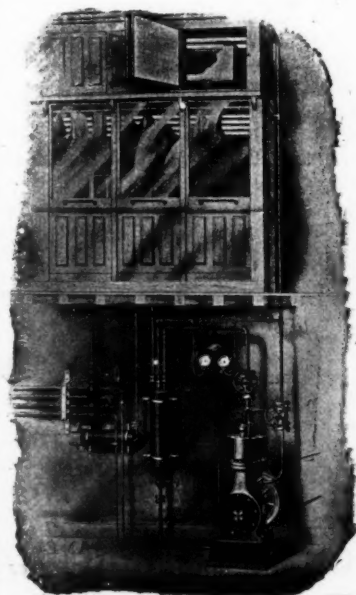
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Will keep your Refrigerator Doors closed absolutely tight

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are in use cooling MEAT and PROVISION REFRIGERATORS. More sanitary, cleaner and cheaper than ice.

This illustration shows a compact outfit, located in basement, cooling refrigerator on first floor, with overhead brine storage tank to maintain temperature overnight, when machine is shut down. Can be readily applied to present boxes.

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Send for our catalogue and reference list.

Advise us as to your requirements so that an estimate can be submitted.

Machines can be installed during the cold weather, without interruption to your business.

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Builders of Ice Making and Refrigerating Machinery

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ICE AND REFRIGERATION

NEW CORPORATIONS.

Jersey City, N. J.—The Columbia Ice Cream Company has been incorporated with a capital stock of \$50,000 by C. A. Rugelman, M. J. Bach and S. A. Meister.

Portland, Me.—The Watson Fish Company has been incorporated with a capital stock of \$350,000 to deal in fish and erect cold storage plants. President, B. Coffin, of Portland.

South Boston, Va.—The Halifax Creamery Company has been incorporated with a capital stock of \$15,000. Rufus Owen is president.

ICE NOTES.

Atchison, Kan.—The ice plant at this place has been damaged by fire.

Bakersfield, Cal.—The Bakersfield Ice Delivery Company will establish a cold storage plant at Taft. It will be of five rooms capacity and operated in conjunction with the ice station. The cost will be between \$10,000 and \$15,000. It is stated that the company was also planning to furnish Maricopa with a fine cold storage plant. The Taft plant, however, will be put into commission first.

Little Rock, Ark.—An ordinance granting the Arkansas Cold Storage Company a franchise for a term of 30 years has been passed. The plant is to be located on the river bank at the foot of Rock street and, according to officers of the company, will be in operation in about forty days.

Grand Rapids, Mich.—The refrigerating machinery for the new warehouse of the A. T. Pearson Company on Ionia street has arrived and will be installed at once.

Milwaukee, Wis.—The ice house of the Wisconsin Lakes Ice and Cartage Company, which was recently destroyed by fire will not be rebuilt until fall.

Brattleboro, Mass.—The Brattleboro Dairy Company is installing a cold storage plant.

Stevensville, Mont.—The Bitter Root creamery plant has been destroyed by fire.

Bluefield, W. Va.—It is reported that Armour & Company will establish a branch cooler here.

Canadian, Tex.—Faulkner & Harris, of Hutchinson, Kan., have awarded contract for the erection of a 15-ton ice plant here.

Tampa, Fla.—G. W. Judy & Co. will erect a produce house, including a 16-car capacity cold storage plant.

Pensacola, Fla.—Swift & Company have awarded contract for the erection of its branch cooler.

BOHEMIAN ICE INDUSTRY.

The success of any artificial ice plant in Prague, says Consul Joseph I. Brittain, of that place, would depend upon the ability of a company to compete with those which store natural ice.

Usually there forms on the River Moldau a quantity of natural ice sufficient to supply the local demand. The ice is cut from the river and loaded into wagons without any regard to the shape or size of the pieces,

and is usually from 4 to 6 inches thick. The ice is then packed into the cellars of the various hotels, restaurants and breweries for summer consumption. The insanitary condition of this ice prevents its use in drinking water. When there is a good harvest of river ice it can be delivered in cellars at about \$1.50 a ton.

A local company recently erected a large \$40,000 brick and concrete building in a suburb of Prague for storing natural ice. Here the ice is cut from the river and taken directly into the storage room by means of four electric elevators. During the cutting season, which sometimes is very brief, these elevators are operated by a night as well as a day shift of workmen. The building has a capacity of 250,000 tons. The company has 30 teams for delivering the ice in the city. The principal customers are butchers, grocers and brewers. Last season one brewery used 43,000 tons. The company delivers its ice for \$4.05 a ton in large lots, and in a retail way at a slightly higher price.

Aside from three breweries in Prague, there is only one company manufacturing ice. During 1910 the price of artificial ice delivered to consumers was \$7.10 a ton. If an enterprising firm would build a plant outside the city limits, to avoid the special taxes, and manufacture pure crystal ice at a price that would enable it to compete with the natural ice, a large business might result. There is an increasing demand for refrigerators, hence the market for ice will expand. Some of the natural ice sold in the city is taken from dirty ponds, and is about the color of muddy water. The manufactured ice has the appearance of compressed snow, and is opaque instead of transparent. One difficulty is that the people are in many instances satisfied with an inferior quality of ice, but usually the attractive article will sell if the price is right.

THE JERKED BEEF OF URUGUAY.

The importance of the jerked beef (tasajo) industry to Uruguay calls for a careful study of the saladeros in which the cattle are slaughtered and the beef cured, says Consul Goding, Montevideo, in Daily Consular and Trade Reports.

A piece of land several acres in extent is selected, on which are erected the buildings needed for this industry. The principal structure is usually about 175 by 100 feet and 40 feet high, with a brick foundation, the sides of brick, pine or galvanized iron, more or less open, and covered with a cor-

rugated iron roof. In an inclosure at one end the cattle are killed by driving a knife blade into the spinal cord just behind the base of the skull. The animal is then carried on a small car into the building and dropped on the cement floor, where the hide is dexterously removed and the carcass elevated to a traveling tackle running on a trolley cable. The usual method is followed of removing the waste and quartering, the bones being removed so skillfully that the flesh, after a few slashings, forms a large, flat, single piece, which is allowed to hang for a few hours for the animal heat to pass out. It is then thrown into a large vat in the floor containing a very strong brine, where it remains for several hours, to be afterward piled between layers of salt.

The Curing Processes.

After a varying period of time the meat is removed to the open air, where it is again stacked and salted, the drying process continuing there for several months. Acres are covered with these piles of meat to a height of 10 feet, salt frequently being thrown over the surface. If rainy weather appears the meat is covered with a strong tarpaulin, although windy, cloudy weather is preferred to sunshine. When ready for the market tasajo is black in color, a few feet square and an inch or two in thickness, and as hard as sole leather. Very little tasajo is eaten in Uruguay, the greater portion being exported to Brazil, Cuba and Porto Rico, where it is eaten raw or boiled for some hours, and is preferred to a choice steak.

Some idea of the magnitude of this industry may be gained when it is known that in Uruguay alone there are 23 saladeros, while in the river region of Argentina and Brazil they number 22, giving employment to thousands of men. It is stated that the employees are unable to eat meat of any kind during the killing season, owing to the constant odor of fresh blood about them.

The number of cattle killed at the saladeros of the River Plate region consisting of Uruguay, southern Brazil and Argentina in 1908 was 740,800; in 1909, 1,062,800; in 1910, 1,233,200, and in 1911 up to May 1,024,400.

Near the principal building is a smaller one used for curing and storing hides. The floor is of cement, into which are sunk several large tanks half-filled with brine, in which has been dissolved at 1-to-1,000 per cent. of corrosive chloride of mercury. After removal from the animals the hides are thrown into the vats, remaining 30 hours, and are then spread out on the floor one

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NEWARK, Brewers' & Bottlers' Supply Co.
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NEW YORK, Roessler & Hasselacher Chemical Co.
Shipley Construction & Supply Co.
NORFOLK, Nottingham & Wronn Co.
OKLAHOMA CITY, O. K. Transfer & Storage Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd.,
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SAN FRANCISCO, United Iron Works.
SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
TOLEDO, Moreton Truck & Storage Co.
WASHINGTON, Littlefield, Alvord & Co.

above another and well salted. After curing for some days the hides are baled ready for export.

The By-Products.

Another building in close proximity contains the boiling room, where the fat is extracted from the bones, head and intestines, to be made into soap and candles locally or barreled for export. The horns and hoofs are placed in piles, the offal, blood and other waste products being made into fertilizer. The office force is usually in a town near the point for exportation, where all business operations are conducted.

Yards for the accommodation of the animals awaiting slaughter adjoin the main building, the connection being a chute along which the creature goes to its death.

In cases where meat is destined to be frozen or chilled for export to Europe, modern appliances are installed and the most approved methods employed in addition to the ordinary equipment.

The sanitation of the saladero is all that can be desired, for it is under the constant supervision of an official veterinary surgeon who has been trained for the duties. The cattle are carefully inspected on entering the inclosure and immediately before being slaughtered, and after the hides and entrails have been removed another thorough inspection is made, when, should any disease be discovered, the animal is condemned and burned. A small fee is collected on each animal sold, which forms a fund from which the owner of condemned cattle receives a sum equivalent to the value of the ones destroyed.

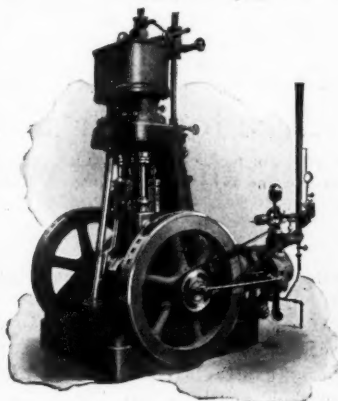
A sanitary police system is also in operation throughout the Republic, the members of which report the appearance of any disease affecting livestock, including those of fowls. Also all hides must be immersed in a 1-to-1,000 per cent. bichloride of mercury solution until thoroughly disinfected, under official supervision, prior to their being offered for exportation.

The meat produced in Uruguay is clean, wholesome, free from pathological conditions, and exceptionally suited for human consumption.

A. S. R. E. TO MEET IN ST. LOUIS.

A special meeting of The American Society of Refrigerating Engineers will be held in St. Louis, Mo., on Monday and Tuesday, September 25 and 26, 1911. Place of meeting will be announced later. This second Western meeting will be an open one.

WATCH PAGE 48 FOR BUSINESS CHANCES



YORK ICE MACHINES

comprise all sizes and types of the ammonia compression and absorption systems of ice-making and refrigeration.

Our single-column open type small machines, either single or double cylinder and either steam or belt driven, are made in sizes of 1/4, 3, 6, 10, 20 and 30 tons capacity. All working parts are in plain view and of easy access. These machines cost more than the enclosed type, but they are worth the difference. Bulletin 26.

York Manufacturing Co.

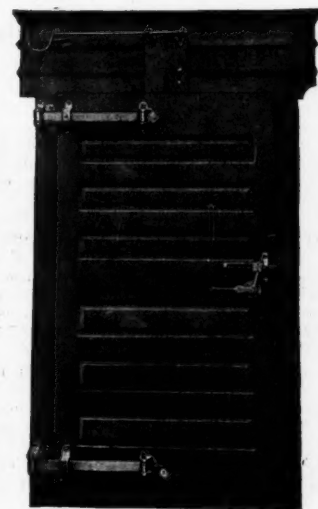
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We are supplying Refrigerator Doors to all the big packers in this country. Ask Armour, Swift, Sulzberger & Sons Co., Taft Packing Co., E. H. Stanton & Co.—or look through their plants and see for yourself! Then write us for catalogues and prices.

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Hagerstown, Maryland

NOTHING IS CLEAN THAT CAN BE MADE CLEANER

The impression left on a customer's mind by a clean looking, clean smelling butcher shop is as big an asset as tender meat.

Your shop, tools, counters, trays, ice boxes and floors can be made and kept **ABSOLUTELY** clean if you use



The recollection of the cleanliness and freshness of your shop will act as an appetizing sauce for your steaks and chops. It will bring your customers back to the store where things are cleaned clean.

This modern cleaning and washing powder is an economy in every way. It is perfectly harmless, very easy to use, absolutely thorough and extremely inexpensive. The assurance of always having a clean, dry refrigerator where this cleaner is used, and refrigerator drain pipe that does not become clogged or stopped, is worth the price asked for it.

Wyandotte Sanitary Cleaner and Cleanser is death to dirt. It loosens and dissolves all grease and foreign matter so completely that no residue is left to become stale or putrid, to contaminate your good meat or to offend the eyes or the noses of your most particular customers.



Try it at our risk. Order a barrel from your supply house and give it a good trial. If you do not find it entirely satisfactory, write us for shipping directions to return the unused portion at our expense, and the trial will cost you nothing.

The J. B. Ford Co., Sole Manufacturers, Wyandotte, Mich.

This Cleaner has been awarded the highest prize wherever exhibited.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Trading Light—Hog Movement Increasing—Spot Demand Moderate—Feeding Crop Conditions Improved—Rains General East of the Missouri—Excessive Temperatures Southwest Relieved.

The speculative interest in the future market of hog products has been of very limited volume during the week, and the movement from both the standpoint of the spectator and from the standpoint of those watching the future fluctuations for some indication for a guide to the general movement of values.

The market has been influenced moderately by a number of different conditions. The early part of the week prices were fairly steady on the hog receipts which were under 100,000 hogs at Western points and as a result of the rather moderate movement of hogs, there was a general hardening in values for live stock. The demand was of fair volume for the hogs coming to market and as prices advanced a more confident feeling prevailed.

The higher level of values, however, brought better offerings from the country and the middle of the week the receipts increased about 25 per cent. The receipts at Western points on Wednesday were about 125,000 with prices generally 5@10c. lower, and on Thursday the receipts were about 100,000 with prices steady to 10c. higher. The movement resulted in last week a general gain in the average price although prevailing quotations for hogs are still only about two-thirds of the values of a year ago at this time, or about \$3.00 per hundred under last year's prices. About the same

relative difference appears in the prices of futures. Pork around \$15.25 is \$8.50 under last year for July, and \$7.25 under September. Lard around 8½c. is about 4c. a pound under last year and ribs are 4@4½c. under last year. The packing returns show a steady gain in the movement to market compared with last year. During the past week the packing returns showed a total of 610,000 compared with 525,000 a year ago and the grand total since March 1 has been 9,385,000 compared with 6,740,000 last year, a gain of 2,645,000.

The feed crop situation has been again one of the important factors in the market. The reports show that during the past week temperatures in the Southwest were excessive, exceeding at the maximum 100 degrees, and in portions of South Dakota the temperatures were equally high. While there was scattered relief from drought reported by local showers there was no general relief in Kansas and only partial relief in Nebraska and South Dakota. Elsewhere the rains were very general. They were particularly heavy east of the Mississippi and on Wednesday there were quite good rains shown in Kansas.

The rains during the past week have been extremely general all over the entire country excepting the Southwest and the breaking of the drought in Kansas still further reduces the sections urgently needing moisture.

While the early feed crops, hay crops and pastures have been seriously damaged, which will be a very important factor in the general question of feed values this season, the reports even from the most badly

affected sections do not indicate extreme damage to corn excepting in moderate localities. The rains have extended over possibly 90 per cent. of the entire corn-growing area. This general relief will mean much in the growth of the later forage crops and the midsummer and fall pasturage unless the summer months bring a second drought to affect the later development. The government report on the condition of corn will be issued on Monday, July 10, and will give the first report of the season on the corn crop.

A factor which may later have some important influence in the making of prices for hog fats will be the cotton crop and the supply of oil. The rains during the week have extended over possibly 90 per cent. of the entire cotton area and Southwestern papers claim that even in the most badly affected sections of Texas and Oklahoma the crop is not beyond the reach of good rains and favorable conditions. The popular estimates for the crop are from 8 to 10 points better than a ten-year average, which, if borne out by final yields per acre, would mean a crop of 14 to 14½ million bales and consequently a record crop of seed.

The distributing demand for product shows comparatively little energy. Buyers seem to be very conservative and there is a lack of interest shown. Some authorities claim that the accumulations in stocks which have been seen will have to be merchandized later either in the shape of futures by the packing interest or in actual cash distribution and such demand must materially improve in order to take care of the summer kill.

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TIN and FIBRE Cans for every purpose required in the Industry. ¶ What you need or may need we have or can make for you on short notice. ¶ Our one hobby is to make receptacles to meet your every requirement of service and appearance. ¶ Quality, character and sure delivery are the basis of our manufacture. ¶ Are you hep to this service?

AMERICAN CAN COMPANY

NEW YORK

CHICAGO

MONTREAL

SAN FRANCISCO

With Factories at Convenient Distributing Points

BEEF.—Leading has again been slow with prices about steady on all grades. Quoted: Family, \$12@12.50; mess, \$11@11.50; packet, \$11.50@12; extra India mess, \$18.50@19.

PORK.—The market is dull and about steady. Demand is quiet. Mess is quoted at \$17.50@18; clear, \$15.75@17; family, \$18@19.50.

LARD.—The demand is very quiet with prices showing but slight change. City steam, \$7.87½; Middle West, \$8.20@8.30; Western, \$8.45; refined Continent, \$8.60; South American, \$9.65; Brazil, kegs, \$10.65; compound lard, 7½@7¾c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, June 28, 1911.

BACON.—Antwerp, Belgium, 147,275 lbs.; Alexandria, Egypt, 4,192 lbs.; Ancona, Italy, 12,654 lbs.; Antilla, 10,427 lbs.; Bordeaux,

France, 146,850 lbs.; Barbados, W. I., 15,975 lbs.; Christiania, Norway, 12,780 lbs.; Colon, Panama, 2,306 lbs.; Christiansand, Norway, 6,433 lbs.; Emden, Germany, 9,508 lbs.; Fiume, Austria, 31,500 lbs.; Genoa, Italy, 147,601 lbs.; Glasgow, Scotland, 85,177 lbs.; Gibraltar, Spain, 48,545 lbs.; Havre, France, 6,400 lbs.; Hamburg, Germany, 37,900 lbs.; Havana, Cuba, 8,319 lbs.; Kingston, W. I., 511 lbs.; Liverpool, England, 1,051,067 lbs.; London, England, 34,125 lbs.; Manzanillo, Cuba, 60,663 lbs.; Matanzas, Cuba, 13,657 lbs.; Naples, Italy, 10,404 lbs.; Rio Janeiro, Brazil, 22,535 lbs.; Rotterdam, Holland, 155,977 lbs.; Santiago, Cuba, 7,137 lbs.; Trieste, Austria, 120,073 lbs.; Vienna, Austria, 28,238 lbs.; Vera Cruz, Mexico, 707 lbs.; Wasa, Russia, 15,607 lbs.

HAMS.—Antwerp, Belgium, 443,625 lbs.; Bermuda, W. I., 5,083 lbs.; Bremen, Germany, 33,000 lbs.; Christiania, Norway, 19,650 lbs.; Colon, Panama, 4,130 lbs.; Demerara, British Guiana, 8,457 lbs.; Dominica, W. I., 1,869 lbs.; Glasgow, Scotland, 261,600 lbs.; Guadeloupe, W. I., 6,323 lbs.; Havana, Cuba, 21,855 lbs.; Kingston, W. I., 796 lbs.; Liverpool, England, 907,380 lbs.; London,

England, 220,108 lbs.; Macoris, S. D., 12,202 lbs.; Manzanillo, Cuba, 28,926 lbs.; Matanzas, Cuba, 8,985 lbs.; Nassau, W. I., 3,040 lbs.; Port Cabello, Venezuela, 802 lbs.; Port au Prince, W. I., 2,513 lbs.; Port Limon, C. R., 2,034 lbs.; Rotterdam, Holland, 2,950 lbs.; Stockholm, Sweden, 14,730 lbs.; Southampton, England, 74,935 lbs.; St. Croix, W. I., 2,119 lbs.; Savanilla, Colombia, 575 lbs.; Santiago, Cuba, 13,855 lbs.; Turks Island, W. I., 906 lbs.; Vera Cruz, Mexico, 4,115 lbs.

LARD.—Antwerp, Belgium, 325,730 lbs.; Bergen, Norway, 5,250 lbs.; Bordeaux, France, 752,195 lbs.; Bristol, England, 28,000 lbs.; Bermuda, W. I., 1,460 lbs.; Barbados, W. I., 1,500 lbs.; Buenos Ayres, A. R., 3,000 lbs.; Christiansand, Norway, 1,375 lbs.; Colon, Panama, 21,905 lbs.; Cape Town, Africa, 24,233 lbs.; Curacao, Leeward Islands, 11,560 lbs.; Cayenne, French Guiana, 1,000 lbs.; Christiansand, Norway, 42,011 lbs.; Delagoa Bay, Africa, 8,080 lbs.; Demerara, British Guiana, 11,457 lbs.; Dominica, W. I., 11,548 lbs.; Dantzig, Germany, 42,510 lbs.; Drontheim, Norway, 2,750 lbs.; Fredrickshald, 15,653 lbs.; Gibraltar, Spain, 5,600 lbs.; Genoa, Italy, 2,750 lbs.; Glasgow, Scotland, 85,177 lbs.; Guadeloupe, W. I., 5,300 lbs.; Hamburg, Germany, 2,059,121 lbs.; Havana, Cuba, 74,430 lbs.; Kingston, W. I., 1,500 lbs.; Koenigsberg, Germany, 221,720 lbs.; La Guaira, Venezuela, 5,107 lbs.; Leith, Scotland, 20,832 lbs.; London, England, 250,991 lbs.; Liverpool, England, 931,163 lbs.; Macoris, S. D., 99,254 lbs.; Malta, Island of, 2,800 lbs.; Manchester, England, 153,298 lbs.; Manzanilla, Cuba, 119,835 lbs.; Messina, Sicily, 4,000 lbs.; Matanzas, Cuba, 16,216 lbs.; Naples, Italy, 26,250 lbs.; Nassau, W. I., 14,279 lbs.; Palermo, Sicily, 23,774 lbs.; Port au Prince, W. I., 121,642 lbs.; Piraeus, Greece, 2,135 lbs.; Port Limon, C. R., 7,437 lbs.; Rotterdam, Holland, 395,948 lbs.; Rio Janeiro, Brazil, 10,426 lbs.; St. Croix, W. I., 11,954 lbs.; Savanilla, Colombia, 39,339 lbs.; Stettin, Germany, 75,200 lbs.; Southampton, England, 85,050 lbs.; Sherbro, 3,330 lbs.; Santiago, Cuba, 187,354 lbs.; Tumaco, Colombia, 5,539 lbs.; Turks Island, W. I., 2,949 lbs.; Tunis, Algeria, 2,200 lbs.; Vera Cruz, Mexico, 22,913 lbs.; Wiborg, Russia, (Continued on page 27.)

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, June 24, 1911, as shown by Williams & Terhune's report, are as follows:

| Steamer and Destination. | Oil | | Cottonseed | | Bacon and | | Tallow. | Beef. | Pork. | Lard. |
|--------------------------------|-------------|-----------|------------|--------|--------------|---------------|---------|-------|-------|-------|
| | Cake. Bbls. | Oil Bbls. | Boxes. | Boxes. | Hams. Boxes. | Tallow. Pkgs. | | | | |
| Carmania, Liverpool | 660 | 1302 | 694 | 500 | 150 | 979 | 2375 | | | |
| Arabic, Liverpool | 658 | 82 | 1938 | 225 | 249 | 152 | 2918 | | | |
| Lusitania, Liverpool | | | 913 | 150 | 23 | 307 | 2925 | | | |
| *Minnehaha, London | | | 145 | 75 | 25 | 480 | 2362 | | | |
| Oceanic, Southampton | | | 148 | | | 50 | 350 | | | |
| Titian, Manchester | | | | 100 | | 143 | 1500 | | | |
| *Wells City, Bristol | | | | | | 10 | 1000 | | | |
| *Caledonia, Glasgow | | 100 | 659 | 187 | 75 | 310 | 200 | | | |
| Cincinnati, Hamburg | 6044 | | 50 | 182 | 561 | 1875 | 9360 | | | |
| President Lincoln, Hamburg | 1647 | | 25 | 35 | | 1150 | 3210 | | | |
| Noordam, Rotterdam | 9505 | 75 | 180 | | 15 | 635 | 1053 | | | |
| Campanello, Rotterdam | 8055 | | | 100 | | | | | | |
| Prinz Friedrich Wil., Bremen | | | | | 75 | | 700 | | | |
| Kaiser Wil. der Grosse, Bremen | | | | | 125 | | 600 | | | |
| Lapland, Antwerp | 3504 | 90 | 986 | 50 | 285 | 318 | 4855 | | | |
| Hellig Olav, Baltic | | 301 | 110 | | 190 | 25 | 200 | 1041 | | |
| St. Laurent, Bordeaux | 2750 | 400 | 65 | | | 838 | 4476 | | | |
| Peruvian, Spanish ports | | | | | 12 | | | | | |
| Batavia, Mediterranean | | | 25 | | | | | | | |
| Koenigin Luise, Mediterranean | 1465 | | 396 | | | 75 | 470 | | | |
| Martha Washington, Mediter'ean | 585 | | 260 | | | | | | | |
| Athina, Mediterranean | | | | | | 5 | | | | |
| Europa, Mediterranean | | | | | | | 25 | | | |
| San Giorgio, Mediterranean | | | | | | | 40 | | | |
| Calabria, Mediterranean | | 225 | | | | | | | | |
| Total | 32823 | 3250 | 1384 | 6504 | 1082 | 1920 | 517 | 7617 | 39460 | |
| Last week | 37335 | 4205 | 717 | 6855 | 686 | 1200 | 375 | 8237 | 25376 | |
| Same time in 1910 | 31173 | 1820 | | 2553 | | 594 | 205 | 2043 | 16627 | |

*Cargo estimated by steamship company.

OCEAN FREIGHTS.

| | Liverpool, Per Ton. | Glasgow, Per Ton. | Hamburg, Per 100 lbs. |
|------------------|---------------------|-------------------|-----------------------|
| Beef, per tierce | 15/ | 15/ | @24c. |
| Oil Cake | 7/6 | 9c. | @13c. |
| Bacon | 15/ | 15/ | @24c. |
| Lard, tierces | 15/ | 15/ | @24c. |
| Cheese | 20/ | 25/ | @48c. |
| Canned meats | 15/ | 15/ | @24c. |
| Butter | 25/ | 30/ | @45c. |
| Tallow | 15/ | 15/ | @24c. |
| Pork, per barrel | 15/ | 15/ | @24c. |

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BUYERS OF
ALL GRADES

TALLOW AND GREASE

PLACE YOUR OFFERINGS BEFORE US

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, June 24, 1911, with comparative tables:

| To— | PORK, BBLs. | | From |
|------------------|---------------------|---------------------|--------|
| | Week June 24, 1911. | Week June 25, 1910. | |
| United Kingdom | 495 | 190 | 16,778 |
| Continent | 130 | 152 | 7,590 |
| So. & Cen. Am. | 300 | 145 | 14,715 |
| West Indies | 1,548 | 828 | 30,793 |
| Br. No. Am. Col. | 3 | 251 | 7,957 |
| Other countries | | | 1,340 |
| Total | 2,476 | 1,566 | 79,473 |

| To— | MEATS, LBS. | | From |
|------------------|---------------------|---------------------|-------------|
| | Week June 24, 1911. | Week June 25, 1910. | |
| United Kingdom | 4,009,425 | 4,049,275 | 191,344,745 |
| Continent | 959,175 | 119,250 | 23,944,975 |
| So. & Cen. Am. | 154,325 | 97,475 | 4,306,975 |
| West Indies | 350,000 | 79,500 | 8,775,078 |
| Br. No. Am. Col. | | 8,800 | 133,300 |
| Other countries | | 5,200 | 280,000 |
| Total | 5,472,925 | 4,359,500 | 228,785,073 |

| To— | LARD, LBS. | | From |
|------------------|---------------------|---------------------|-------------|
| | Week June 24, 1911. | Week June 25, 1910. | |
| United Kingdom | 2,741,775 | 5,073,078 | 160,157,379 |
| Continent | 4,098,350 | 1,586,250 | 172,799,380 |
| So. & Cen. Am. | 595,000 | 550,800 | 18,203,050 |
| West Indies | 985,100 | 794,200 | 28,543,517 |
| Br. No. Am. Col. | 575 | 30,850 | 547,000 |
| Other countries | 128,500 | 18,800 | 1,557,400 |
| Total | 8,549,300 | 8,053,978 | 381,507,726 |

| To— | RECAPITULATION OF THE WEEK'S EXPORTS. | | From |
|--------------------|---------------------------------------|-------------|------------|
| | Pork, bbls. | Meats, lbs. | |
| New York | 2,160 | 4,444,350 | 6,907,500 |
| Boston | 36 | 883,575 | 382,800 |
| Philadelphia | | 6,000 | 494,000 |
| Baltimore | | | 367,000 |
| New Orleans | 280 | 77,000 | 434,000 |
| Galveston | | | 64,000 |
| Total | 2,476 | 5,472,925 | 8,549,300 |
| Previous week | 3,208 | 9,598,475 | 15,593,350 |
| Two weeks ago | 2,451 | 8,585,575 | 10,850,105 |
| Cor. week last y'r | 1,560 | 4,359,500 | 8,053,978 |

| To— | COMPARATIVE SUMMARY OF EXPORTS. | | From |
|-------------|--------------------------------------|----------------------|------------------|
| | From Nov. 1, 1910, to June 24, 1911. | Same time last year. | |
| Pork, bbls. | 15,594,600 | 14,789,000 | Inc. 1,105,600 |
| Meats, lbs. | 228,785,073 | 188,451,790 | Inc. 40,333,283 |
| Lard, lbs. | 381,507,726 | 250,143,339 | Inc. 125,664,387 |

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The situation in the tallow market has not been essentially changed during the past week and it is apparent that incentive for important purchasing is lacking. On the other hand, fundamental conditions do not warrant extreme pessimism at this time and on this account it is believed that if prices should be shaded slightly, sufficient demand would crop up to maintain a fairly steady understone. The position of consumers during the entire season has been a very conservative one and only spasmodic buying was witnessed, so that a belief is prevalent that stocks in their hands are not burdensome.

Foreigners have been showing a smaller inquiry for high grade tallows than recently, although the local market continues to show the effect of their liberal purchases heretofore. Naturally the grease situation is a depressing influence in the demand for low grade tallows, but on the other hand manufacturers are said to be making but little of the poorer grades.

Sentiment is decidedly mixed but ostensibly there are comparatively few who are anticipating inordinate activity at either advancing or declining levels. Some authorities were disposed to place significance in the postponement of the London auction sale from Wednesday, as usual, until Thursday, but when final results were received, less importance was attached to the incident. Higher prices were predicted, but were not realized, it being cabled that 1,786 casks were offered, of which 746 were sold at generally unchanged prices.

Quoted: prime city at 5½c. in hhds.; country, 5½@5¾c., as to quality, in tes.; specials, 6c., in hhds.

STEARINE.—Evidently there is some accumulation of product at present and concessions have been made to dispose of stuff on hand. Compound lard demand is extremely slow but offsetting this is the improvement in the tanning industry. With a steadier cottonseed oil market, however, and cheaper oleo-stearine some improvement in the compound lard inquiry would not be surprising.

COCOANUT OIL.—The tone is firm both here and abroad. Cables report a fair demand from edible interests and with moderate offerings and firm primary markets, prices are well held. Quotations: Cochin, spot, 9@9½c.; shipments, 8¾c.; Ceylon, spot, 8¾@8¾c.; shipments, 8½@8¾c.

PALM OIL.—The market is firm, with a fair demand. The steamship strike has been somewhat of a factor, shutting out some shipments and giving spot market a firm tone. Prices in New York are: Prime red, spot, 6½@6¾c.; do., to arrive, 6½@6¾c.; Lagos, spot, 7c.; do., to arrive, 6½@6¾c.; palm kernels, —; shipments, 8@8¾c.

CORN OIL.—Trade is quiet but the mar-

ket is fairly steady on the position of corn. Prices are quoted at \$5.80@5.90.

SOYA BEAN OIL.—Trade is moderate, with a fairly steady undertone both here and at primary points. Spot is quoted at 6½@6¾c., while shipment oil is 6¼@6½c.

NEATSFOOT OIL.—Trade is very quiet, with prices showing practically no change. Quotations: For 20 cold test, 88@92c.; 30 do., 82@84c.; 40 do., water white, 72c.; prime, 62c.; low grade off yellow, 60c.

LARD OIL.—The market has been quiet the past week but fairly steady. Prices are quoted at 68@72c. nominal.

OLEO OIL.—There has been a good business again this week at 51 florins down to 50 and later at 51. Europe seems ready to buy freely at this basis on the present prices for butterine, but holds off when higher prices are asked. Choice is quoted at 8¾@9c.; New York, medium, 7¾c.; Rotterdam, 51 to 52 florins.

LARD STEARINE.—The market is quiet with prices showing very little change. Prices are quoted at 9¾@10¼.

GREASE.—Prices are steady with supplies on hand reported of moderate proportion. Quotations: Yellow, 5½@5¾c.; bone, 5¼@6c.; house, 5½@5¾c.; "B" and "A" white, nominal.

GREASE STEARINE.—The market is quiet and about steady. Yellow, 5¾@6c.; and white, 6½@6¾c.

EXPORTS OF HOG PRODUCTS.

(Continued from page 26.)

sia, 2,750 lbs.; West Hartlepool, England, 33,608 lbs.

LARD OIL.—Antwerp, Belgium, 10 bbls.; Bordeaux, France, 83 bbls.; Hamburg, Germany, 20 bbls.; Rio Janeiro, Brazil, 2,200 gals.

PORK.—Antwerp, Belgium, 25 bbls.; Barbados, W. I., 32 bbls.; Colon, Panama, 15 bbls.; Demerara, British Guiana, 315 bbls., 20 tes.; Dominica, W. I., 126 bbls.; Gothenberg, Sweden, 25 bbls.; Glasgow, Scotland, 100 bbls.; Guadeloupe, W. I., 90½ bbls.; Kingston, W. I., 58 bbls.; London, England, 50 bbls.; Liverpool, England, 47 bbls.; Macoris, S. D., 55 bbls.; Nassau, W. I., 49 bbls.; Port au Prince, W. I., 133 bbls.; Port Limon, C. R., 6 bbls.; Rotterdam, Holland, 15 bbls.; St. Croix, W. I., 18 bbls.; Savanilla, Colombia, 10 bbls.; Turks Island, W. I., 24 bbls.

SAUSAGE.—Antwerp, Belgium, 85 pa.; Alexandria, Egypt, 15 pa.; Gibraltar, Spain, 25 pa.; Genoa, Italy, 100 pa.; Havre, France, 125 pgs.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, June 28, 1911.

BEEF.—Antwerp, Belgium, 180 bbls.;

Arendal, Denmark, 25 bbls., 25 tes.; Barbados, W. I., 183 bbls.; Bermuda, W. I., 8 bbls.; Bremen, Germany, 299 bbls.; Christiansand, Norway, 25 bbls.; Colon, Panama, 48,812 lbs.; Cape Lopez, —, 130 bbls.; Christiania, Norway, 125 bbls.; Demerara, British Guiana, 63 bbls.; Dominica, W. I., 134 bbls.; Falmouth, W. I., 10 bbls.; Guadeloupe, W. I., 121 bbls.; Glasgow, Scotland, 136 tes.; Hamburg, Germany, 110 tes., 441 bbls.; Kingston, W. I., 100 bbls., 44 tes.; Liverpool, England, 300 tes., 152,249 lbs., 60 bbls.; London, England, 182,552 lbs., 12 tes.; Macoris, S. D., 14 bbls.; Newcastle, England, 75 bbls.; Nassau, W. I., 25 bbls.; Port Antonio, W. I., 14 tes.; Port au Prince, W. I., 84 bbls.; Port Limon, C. R., 18 bbls.; Port Maria, 120 casks; Rotterdam, Holland, 12 bbls.; St. Croix, W. I., 9 bbls.; Southampton, England, 194,582 lbs.; Sherbro, —, 10 bbls.

From Baltimore, Md., to Bremen, Germany, 350 tes.; Rotterdam, Holland, 1,615 tes.

OLEO OIL.—Antwerp, Belgium, 200 tes.; Alexandria, Egypt, 30 pa.; Beirut, Syria, 75 tes.; Constantinople, Turkey, 405 tes.; Copenhagen, Denmark, 470 tes.; Glasgow, Scotland, 85 tes.; Hamburg, Germany, 1,615 tes.; Havana, Cuba, 10 tes.; Liverpool, England, 100 tes.; Malmo, Sweden, 140 tes.; Piraeus, W. I., 20 bbls.; Rotterdam, Holland, 7,420 tes.; Smyrna, Turkey, 25 tes.; Southampton, England, 140 tes. From Baltimore, Md., to Bremen, Germany, 350 tes.; Rotterdam, Holland, 1,615 tes.

OLEOMARGARINE.—Barbados, W. I., 9,100 lbs.; Colon, Panama, 5,460 lbs.; Dominica, W. I., 11,630 lbs.; Falmouth, W. I., 2,800 lbs.; Guadeloupe, W. I., 10,300 lbs.; Macoris, S. D., 5,930 lbs.; Port Maria, —, 2,000 lbs.; Port au Prince, W. I., 15,020 lbs.; Port Limon, C. R., 4,040 lbs.; St. Croix, W. I., 5,200 lbs.; Savanilla, Colombia, 1,800 lbs.

TALLOW.—Antwerp, Belgium, 20,486 lbs.; Hamburg, Germany, 203,183 lbs.; Havana, Cuba, 14,726 lbs.; Liverpool, England, 257,561 lbs.; London, England, 132,378 lbs.; Manchester, England, 46,368 lbs.; Macoris, S. D., 61,235 lbs.; Rotterdam, Holland, 38,254 lbs.

TONGUE.—Sherbro, 25 bbls.


CANNED MEAT.—Antwerp, Belgium, 357 cs.; Alexandria, Egypt, 95 cs.; Buenos Aires, A. R., 250 pa.; Bristol, England, 320 cs.; Cape Town, Africa, 1,565 cs.; Curacao, Leeward Islands, 44 pa.; Colon, Panama, 161 cs.; Dominica, W. I., 106 cs.; Delagoa Bay, Africa, 281 pgs.; Glasgow, Scotland, 891 pa.; Guadeloupe, W. I., 37 pa.; Kingston, W. I., 44 cs.; La Guaira, Venezuela, 26 cs.; Liverpool, England, 465 pa., 50 cs.; London, England, 1,515 cs.; Macoris, S. D., 111 pa.; Manchester, England, 1,772 cs.; Manzanillo, Cuba, 128 cs.; Nassau, W. I., 50 vs.; Piraeus, Greece, 36 pa.; Port Limon, C. R., 18 cs.; Southampton, England, 110 cs.

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Average capacity, 110 gals.

Average weight, 210 lbs.

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

Liberal July Tenders—Liquidation Heavy With Considerable Switching—Consuming Inquiry Only Fair—Incentive For Important Purchasing Lacking—Provisions and Cotton Situation Not Bullish.

Although the consensus of opinion some time ago was that by July the situation in regard to old crop oil supplies would be clarified, there is still a great deal of uncertainty as to the probable carry-over and to the final prices that the remainder of the oil crop will command. Bulls who bought several months ago on the basis of $7\frac{1}{2}$ c. per lb. and averaged purchases to $6\frac{1}{4}$ c. per lb. have realized their error in judgment.

The past week was marked by enormous trading in July with speculative holders, some tired and disgusted, evening up commitments entirely, while others still entertaining the belief that supplies at the end of the season will be light, saw fit to replace holdings in distant options, principally August and September. The selling for speculative long account was accelerated by prospects of liberal tenders which naturally in their routine passing would necessitate liquidation unless the desire was to accept oil and store it. Carrying charges, however, eliminated this possible occurrence as it is well known from experience that carrying oil during the summer months is very expensive, owing to the leakage, etc., not to mention possible deterioration in quality.

On the first notice day approximately 6,000 notices circulated, and as was expected finally rested with large refining interests who probably have sold, considerably, oil against the deliveries. It was conservatively

estimated that notices during the balance of the month will probably amount to 10,000 bbls., although the improvements or diminution in the present demand will have to determine to a large extent the deliveries during the latter part of July and early August. In the meantime, it seems to be the general impression that a steadier market for spot oil can be anticipated during a greater part of July as available supplies are well controlled and it would not be to the advantage of those possessing the actual oil to depress values at this time.

The demand for cottonseed oil has not been up to expectations recently. Foreign sources have shown fair inquiry at times but conservatism rules all their purchases while the incentive for home consumers to buy other than what is immediately needed is lacking. The provision situation while displaying no great weakness seems to be giving confirmation of recent assertions that hogs' supplies will be adequate during the summer to meet the demand. The impression in many quarters is that packers have fair quantities of hog products in their cellars and naturally this belief is not stimulating to the lard market, which in turn reflects unfavorably in compound circles. The slackening of interest in this latter product is demonstrated by the sagging tendency of oleo-stearine values.

The situation in feed crops is also commanding a great deal of attention but at present, unbiased sources seem to have the opinion that bullish sentiment and courage has exceeded the amount of damage that actually has occurred. Doubtless, the oats

crop has been impaired and while some rampant bulls claim that the irreparable damage approximates close to 300,000,000 bu., it is thought that this guess can be subjected to some modification with normal weather conditions the balance of the season.

In the corn belt there have also been many sensational crop advices with their basis hot and dry weather, but recently a slight change for the better occurred in many sections with showers and somewhat lower temperatures. As in hay and oats, bullish sentiment is at a high pitch, and corn values have been very susceptible to these crop reports. Nevertheless, authorities of many years' experience claim that the prospects for a bumper corn crop have not entirely dwindled with favorable weather for the balance of the season. The area sown is thought to be slightly in excess of last year and the constantly improved methods of cultivation is not a factor to be lightly considered in gauging prospects. The sub-soil moisture is probably below the normal and it is on this knowledge that much of the bull speculation has been based, but naturally with the advent of frequent showers and seasonable temperatures, the extreme apprehension at this time would seem unwarranted.

On July 3, the government will again issue a report on the cotton crop, which is generally expected to be a highly favorable document. Rains have visited nearly all sections of the central and eastern belt effectually relieving drought while intermittent showers in parts of Texas and Oklahoma have surely been of immense benefit. Pri-

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San Francisco, 1894.
Atlanta, 1895.
Paris, 1900. Buffalo, 1901.
Charleston, S. C., 1902.
St. Louis, 1904.

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INCORPORATED 1885

COTTON SEED OIL

SNOWFLAKE—Choice Summer White Deodorized Oil

WHITE DAISY—Prime Summer White Deodorized Oil

DELMONICO—Choice Summer Yellow Oil

APEX—Prime Summer Yellow Oil

BUTTERCUP—Deodorized Summer Yellow Oil

NONPAREIL—Choice Winter Yellow Salad Oil

ECLIPSE—Choice Butter Oil

REFINERY AND GENERAL OFFICE, LOUISVILLE, KY. "Refinery" Louisville, U.S.A.

CABLE ADDRESS

vate advices to hand would indicate that prospects are for a bumper crop and conditions are regarded as exceptionally good excepting in localities of Texas and Oklahoma, estimated to be capable of producing 1½ million bales. Of course, the plant is far from maturity, but to realize a large crop a good start is a necessity and requisite conditions now obtain. It is not surprising, therefore, that in view of present crop prospects, the provision situation and the feed crop position, this latter, while not inordinately favorable, is not discouraging, that consumers the world over are cautious in purchasing oil supplies. With prevailing prices of new oil, however, on the basis of 35c. crude, some of these bearish conditions are obviously discounted, but to what extent remains to be seen and will probably be governed by the ability of cottonseed oil to enter consuming channels with greater freedom than in recent years when consumption was restricted by high levels, at times, while on other occasions inadequate supplies brought about inflation of values.

Closing prices: Saturday, June 24, 1911.—Spot, \$6.15@6.30; June, \$6.15@6.28; July, \$6.21@6.23; August, \$6.34@6.35; September, \$6.38@6.39; October, \$6.10@6.15; November, \$5.83@5.85; December, \$5.81@5.83; January, \$5.83@5.84. Futures closed unchanged to 5 decline. Sales were: July, 2,600, \$6.22@6.22; August, 700, \$6.35@6.35; September, 600, \$6.39@6.38; November, 100, \$5.84@5.84; January, 300, \$5.83@5.83. Total sales, 4,300. Good off, \$6.10@6.27; off, \$6.10@6.25; winter, \$6.40; summer, \$6.40; prime crude, nom.

Monday, June 26, 1911.—Spot, \$6.10@6.25; June, \$6.10@6.25; July, \$6.18@6.19; August, \$6.31@6.34; September, \$6.37@6.39; October, \$6.13@6.15; November, \$5.83@5.84; December, \$5.82@5.83; January, \$5.84@5.86. Futures closed 5 decline to 3 advance. Sales were: July, 6,200, \$6.20@6.16; August, 1,200, \$6.33@6.30; September, 3,100, \$6.38@6.36; October, 500, \$6.14@6.12; November, 400, \$5.83@5.83; January, 1,000, \$5.84@5.83. Total sales, 12,400. Good off, \$6.10@6.25; off, \$6.10@6.25; winter, \$6.45@7.10; summer, \$6.25@7.00; prime crude, nom.

Tuesday, June 27, 1911.—Spot, \$6.18@6.22; July, \$6.19@6.20; August, \$6.34@6.35; September, \$6.40@6.41; October, \$6.14@6.16; November, \$5.84@5.86; December, \$5.81@5.83; January, \$5.84@5.86. Futures closed 3 advance to 1 decline. Sales were: July, 4,400, \$6.20@6.17; August, 3,500, \$6.35@6.33; September, 2,400, \$6.41@6.38; October, 300, \$6.16@6.15; November, 1,200, \$5.84@5.84; December, 1,600, \$5.82@5.82. Total sales, 13,400. Good off, \$6.00@6.20; off, \$6.00@6.20; winter, \$6.35; summer, \$6.35; prime crude, nom.

Wednesday, June 28, 1911.—Spot, \$6.16@6.20; July, \$6.17@6.20; August, \$6.35@6.36; September, \$6.41@6.43; October, \$6.20@6.21; November, \$5.84@5.88; December, \$5.83@

5.85; January, \$5.84@5.85. Futures closed 2 decline to 6 advance. Sales were: July, 8,900, \$6.17@6.13; August, 3,800, \$6.35@6.33; September, 3,000, \$6.42@6.40; October, 1,900, \$6.19@6.17; December, 1,100, \$5.82@5.82; January, 100, \$5.85@5.85. Total sales, 22,100. Good off, \$6.10@6.18; off, \$6.10@6.18; winter, \$6.30; summer, \$6.30@6.90; prime crude, nom.

Thursday, June 29, 1911.—Spot, \$6.18@6.25; July, \$6.20@6.23; August, \$6.37@6.39; September, \$6.43@6.44; October, \$6.19@6.21; November, \$5.84@5.88; December, \$5.82@5.84; January, \$5.84@5.86. Futures closed. Sales were: July, 200, \$6.19@6.19; August, 1,300, \$6.38@6.35; September, 500, \$6.44@6.44; October, 100, \$6.20@6.20; December, 200, \$5.83@5.83. Total sales, 2,300. Good off, \$6.20; off, \$5.90@6.18; winter, \$6.45@7; summer, \$6.25; prime crude, nominal.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to June 25, 1911, for the period since Sept. 1, 1910, and for the same period a year ago, were as follows:

| | From New York. | | | |
|------------------|----------------|----------------|-----------------------|--|
| | For week. | Sept. 1, 1910. | Same period, 1910-10. | |
| Port. | | | | |
| Aalesund, Norway | — | — | 50 | |

| | | | | |
|------------------------|-----|--------|--------|--|
| Aarhus, Denmark | — | — | 12 | |
| Aberdeen, Scotland | — | 350 | — | |
| Acajutla, Salvador | 5 | 180 | 59 | |
| Adelaide, Australia | — | — | 54 | |
| Alexandria, Egypt | 70 | 1,358 | 1,927 | |
| Algiers, Algeria | — | 147 | 748 | |
| Algoa Bay, Cape Colony | — | 127 | 147 | |
| Amapola, Honduras | — | 12 | 100 | |
| Ancona, Italy | — | 1,799 | 735 | |
| Antigua, W. I. | — | 154 | 153 | |
| Antofagasta, Chile | — | 17 | 43 | |
| Antwerp, Belgium | 100 | 3,247 | 1,955 | |
| Arica, Chile | — | 228 | — | |
| Asuncion, Venezuela | — | 21 | 19 | |
| Auckland, New Zealand | — | 152 | 329 | |
| Aux Cayes, Hayti | — | 17 | 7 | |
| Azuza, W. I. | — | 417 | 14 | |
| Bahia, Brazil | — | 509 | 38 | |
| Bahia Blanca, A. R. | 48 | 159 | — | |
| Barbados, W. I. | — | 1,014 | 814 | |
| Beira, E. Africa | — | 61 | 226 | |
| Beirut, Syria | 335 | 925 | 128 | |
| Belfast, Ireland | — | 50 | 55 | |
| Belgrade, Serbia | — | 50 | — | |
| Bergen, Norway | — | 765 | 765 | |
| Bombay, India | — | — | 7 | |
| Bordeaux, France | 505 | 2,245 | 100 | |
| Braila, Roumania | — | 1,335 | 490 | |
| Bremen, Germany | — | 60 | 150 | |
| Bristol, England | — | 25 | — | |
| Buenos Aires, A. R. | 72 | 12,123 | 11,202 | |
| Bukharest, Roumania | — | 450 | — | |
| Calbarien, Cuba | — | 11 | 33 | |
| Cairo, Egypt | — | 104 | 246 | |
| Callao, Peru | — | — | 362 | |
| Calcutta, India | — | — | 5 | |
| Cape Town, Cape Colony | 61 | 3,577 | 2,529 | |
| Cardenas, Cuba | — | 19 | 18 | |
| Cardiff, Wales | — | — | 10 | |
| Cartagena, Colombia | — | 7 | 4 | |
| Carupano, Venezuela | — | 10 | 8 | |

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| | | | | | | | | | | | |
|---------------------------------|-------|--------|--------|---------------------------------|-------|---------|---------|-----------------------------|-------|--------|--------|
| Cayenne, Fr. Guiana | — | 1,139 | 663 | Port Maria, Jamaica | — | 24 | 9 | Marseilles, France | — | 1,600 | 250 |
| Ceara, Brazil | — | 151 | — | Port Natal, Cape Colony | — | — | 12 | Naples, Italy | — | — | 100 |
| Christiania, Norway | — | 1,825 | 3,319 | Port of Spain, W. I. | — | 75 | 20 | Progreso, Mexico | — | 278 | — |
| Cienfuegos, Cuba | — | 258 | — | Port Said, Egypt | — | 431 | 174 | Rotterdam, Holland | 2,450 | 24,093 | 28,967 |
| Ciudad Bolivar, Venezuela | — | — | 67 | Progreso, Mexico | — | 68 | 153 | Stavanger, Norway | — | 1,020 | 535 |
| Colon, Panama | 33 | 2,429 | 2,289 | Puerto Plata, San Dom. | — | 289 | 1,846 | Tampico, Mexico | — | 300 | — |
| Constantinople, Turkey | 525 | 18,785 | 7,401 | Punta Arenas, Costa Rica | — | 32 | 32 | Venice, Italy | — | 500 | 900 |
| Copenhagen, Denmark | 203 | 5,083 | 5,435 | Ravenna, Italy | — | 1,935 | 1,100 | Vera Cruz, Mexico | — | 706 | — |
| Corinto, Nicaragua | — | 89 | 48 | Rio Janeiro, Brazil | 296 | 7,733 | 3,897 | Total | 2,610 | 70,064 | 52,371 |
| Cork, Ireland | — | 1,250 | 400 | Rodosta, A. R. | 50 | 400 | — | From Galveston. | | | |
| Cristobal, Panama | — | 5 | 31 | Rosario, Arg. Rep. | — | 19 | 262 | Hamburg, Germany | — | — | 482 |
| Curacao, Leeward Islands | 7 | 65 | 41 | Rotterdam, Holland | 425 | 23,974 | 36,030 | Liverpool, England | — | — | 750 |
| Dantzig, Germany | — | — | 430 | St. Croix, W. I. | — | 12 | 10 | Manchester, England | — | 500 | — |
| Delegatch, Turkey | — | 1,028 | 625 | St. Johns, N. F. | — | 134 | 50 | Puerto, Mexico | — | 300 | — |
| Delagoa Bay, E. Africa | 15 | 441 | 637 | St. Kitts, W. I. | — | 139 | 390 | Rotterdam, Holland | — | 200 | 11,965 |
| Demerara, Br. Guiana | 50 | 2,089 | 2,104 | St. Thomas, W. I. | — | 29 | 35 | Vera Cruz, Mexico | — | 6,902 | — |
| Dominica, W. I. | 53 | 53 | 160 | Salonica, Turkey | 25 | 3,518 | 1,121 | Total | — | 7,902 | 13,197 |
| Drontheim, Norway | 53 | 375 | 510 | Sanchez, San Dom. | — | 21 | 52 | From Baltimore. | | | |
| Dublin, Ireland | — | 2,075 | 6,599 | San Domingo City, San Dom. | — | 47 | 1,300 | Copenhagen, Denmark | — | — | 50 |
| Dundee, Scotland | — | — | 25 | Santiago, Cuba | — | 880 | 549 | Glasgow, Scotland | — | — | 549 |
| Dunedin, New Zealand | — | 105 | — | Santos, Brazil | — | 133 | 433 | Hamburg, Germany | — | 2,000 | 3,256 |
| Dunkirk, France | — | 250 | 600 | Savanilla, Colombia | — | 4 | 21 | Havre, France | 150 | 425 | 50 |
| Falmouth, W. I. | 5 | 12 | — | Sierra Leone, Africa | — | — | 41 | Liverpool, England | — | 100 | 400 |
| Fiume, Austria | — | — | — | Smyrna, Turkey | — | 4,477 | 939 | London, England | 50 | 200 | — |
| Fremantle, Australia | — | 9 | 28 | Southampton, England | 100 | 1,475 | 1,460 | Rotterdam, Holland | — | 200 | 105 |
| Galatz, Roumania | — | 4,575 | 3,367 | Stavanger, Norway | — | 25 | 10 | Total | 200 | 2,925 | 4,410 |
| Gallipoli, Turkey | — | 130 | — | Stettin, Germany | — | — | 150 | From Philadelphia. | | | |
| Genoa, Italy | 1,095 | 33,673 | 14,903 | Stockholm, Sweden | — | 700 | 427 | Hamburg, Germany | — | 379 | — |
| Gibraltar, Spain | — | 369 | 175 | Surinam, Dutch Guiana | — | 46 | 26 | Rotterdam, Holland | — | — | 104 |
| Glasgow, Scotland | — | 4,426 | 3,440 | Sydney, Australia | — | 306 | 219 | Total | — | 379 | 104 |
| Gonaives, Haiti | — | 3 | — | Syracuse, Sicily | — | 60 | 25 | From Savannah. | | | |
| Gothenberg, Sweden | — | 1,375 | 1,400 | Tampico, Mexico | — | — | 250 | Aalesund, Norway | — | — | 204 |
| Grenada, W. I. | — | 7 | — | Tonsberg, Norway | 100 | 100 | 250 | Antwerp, Belgium | — | 1,265 | — |
| Guadeloupe, W. I. | 279 | 3,045 | 3,379 | Trebizonde, Armenia | — | 97 | — | Bergen, Norway | — | — | 234 |
| Guantanamo, Cuba | — | 30 | 40 | Trieste, Austria | — | 6,064 | 859 | Bremen, Germany | — | — | 767 |
| Guayaquil, Ecuador | — | 9 | — | Trinidad, Island of | — | 445 | 375 | Christiania, Norway | — | — | 7,450 |
| Hamburg, Germany | 100 | 3,010 | 6,231 | Tripoli, Tripoli | — | 50 | — | Christiansand, Norway | — | — | 406 |
| Havana, Cuba | 61 | 2,839 | 2,917 | Trondhjem, Norway | — | — | 50 | Christiansund, Sweden | — | — | 102 |
| Havre, France | — | 5,695 | 3,962 | Tunis, Algeria | — | 721 | — | Copenhagen, Denmark | — | 208 | 2,051 |
| Helsingfors, Finland | — | 53 | 20 | Valparaiso, Chile | 45 | 9,018 | 4,606 | Cork, Ireland | — | 50 | — |
| Hull, England | — | — | 900 | Varna, Bulgaria | — | 67 | 35 | Gothenberg, Sweden | — | — | 1,835 |
| Iquique, Chile | — | 367 | 406 | Venice, Italy | — | 24,440 | 8,690 | Hamburg, Germany | — | 4,203 | 7,119 |
| Ismael, Haiti | 141 | 141 | 3 | Vera Cruz, Mexico | — | 486 | 476 | Haugesund, Norway | — | — | 31 |
| Jacmel, Haiti | — | 32 | 3 | Wellington, New Zealand | — | 177 | 34 | Havre, France | — | 2,145 | 1,072 |
| Jamaica, W. I. | — | 11 | 125 | Yokohama, Japan | — | 33 | 10 | Liverpool, England | — | 16,127 | 7,500 |
| Kavalya, Turkey | — | 25 | — | Total | 6,481 | 299,684 | 221,299 | London, England | — | 3,344 | 103 |
| Kingston, W. I. | 72 | 2,896 | 2,912 | From New Orleans. | | | | Malmö, Sweden | — | — | 397 |
| Koenigsberg, Germany | — | 25 | — | Antwerp, Belgium | 50 | 2,085 | 550 | Manchester, England | — | 51 | 4,230 |
| Kustendji, Roumania | — | 3,125 | 2,200 | Barcelona, Spain | — | 275 | — | Rotterdam, Holland | — | 20,671 | 13,688 |
| La Guaira, Venezuela | — | 19 | 17 | Belfast, Ireland | — | 125 | 508 | Stockholm, Sweden | — | — | 407 |
| La Paz, Brazil | — | 30 | — | Bordeaux, France | — | — | 25 | Total | — | 48,064 | 47,587 |
| La Plata, A. R. | — | 43 | — | Bremen, Germany | 110 | 780 | 235 | From Newport News. | | | |
| Leghorn, Italy | 225 | 8,764 | 4,588 | Christiania, Norway | — | 13,425 | 6,215 | Hamburg, Germany | — | 900 | 1,050 |
| Leith, Scotland | — | 95 | — | Colon, Panama | — | 62 | 21 | Liverpool, England | — | 100 | 400 |
| Liverpool, England | 365 | 11,586 | 9,677 | Copenhagen, Denmark | — | 700 | 550 | London, England | — | 800 | 100 |
| London, England | — | 7,501 | 11,534 | Cristobal, Panama | — | 375 | — | (Continued on page 34.) | | | |
| Lyttleton, N. Z. | — | 54 | — | Dunkirk, France | — | 200 | — | | | | |
| Macoris, San Dom. | 322 | 2,319 | 144 | Genoa, Italy | — | 188 | 25 | | | | |
| Malmö, Sweden | — | 115 | 250 | Glasgow, Scotland | — | 1,405 | 1,535 | | | | |
| Malta, Island of | 151 | 3,512 | 2,346 | Gothenberg, Sweden | — | 750 | 600 | | | | |
| Manaos, Brazil | — | 5,148 | 4,055 | Hamburg, Germany | — | 400 | 4,059 | | | | |
| Manchester, England | — | 9 | — | Havana, Cuba | — | 529 | 267 | | | | |
| Manila, P. I. | 15 | 15 | 265 | Havre, France | — | 1,590 | 502 | | | | |
| Manzanillo, Cuba | — | — | 59 | Liverpool, England | — | 3,096 | 1,580 | | | | |
| Maracaibo, Venezuela | — | 15,483 | 6,240 | London, England | — | 9,737 | 5,120 | | | | |
| Marseilles, France | — | 4,001 | 3,431 | Manchester, England | — | 1,250 | 130 | | | | |
| Martinique, W. I. | — | 19 | — | Manzanillo, Cuba | — | 35 | — | | | | |
| Massawa, Arabia | — | 102 | 147 | | | | | | | | |
| Matanzas, W. I. | — | 10 | — | | | | | | | | |
| Mauritius, Island of | — | — | 11 | | | | | | | | |
| Mazatlan, Mexico | — | 103 | 111 | | | | | | | | |
| Melbourne, Australia | — | 9 | — | | | | | | | | |
| Monrovia, Africa | — | 86 | 38 | | | | | | | | |
| Montego Bay, W. I. | — | 335 | 368 | | | | | | | | |
| Monte Christi, San Dom. | — | 7,144 | 7,144 | | | | | | | | |
| Montevideo, Uruguay | 75 | 6,150 | 2,999 | | | | | | | | |
| Naples, Italy | — | 125 | — | | | | | | | | |
| Newcastle, England | — | 24 | 35 | | | | | | | | |
| Nuevitas, Cuba | — | 10 | 9 | | | | | | | | |
| Nipe, Cuba | — | 25 | — | | | | | | | | |
| Odessa, Russia | — | 288 | 453 | | | | | | | | |
| Oran, Algeria | — | 3 | — | | | | | | | | |
| Panama, Panama | — | — | 28 | | | | | | | | |
| Panderma, Asia | — | 6 | 448 | | | | | | | | |
| Para, Brazil | — | 3 | 12 | | | | | | | | |
| Paramaribo, Dutch Guiana | — | — | 390 | | | | | | | | |
| Pernambuco, Brazil | — | 97 | — | | | | | | | | |
| Phillippeville, Algeria | — | 225 | — | | | | | | | | |
| Piraeus, Greece | — | 116 | 72 | | | | | | | | |
| Port Antonio, Jamaica | — | 248 | 132 | | | | | | | | |
| Port au Prince, W. I. | — | 23 | 54 | | | | | | | | |
| Port Harbör, C. A. | — | — | 73 | | | | | | | | |
| Port Cabello, Venezuela | — | 623 | 483 | | | | | | | | |
| Port Limon, Costa Rica | 19 | — | — | | | | | | | | |

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General Electric motors will run each machine at its maximum productive

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1. Locate your power plant where **conditions are best for power generation**. This means that you can locate your generating plant away from your packing house at some available source of hydraulic power, or, in case of steam power, where considerations of fuel, water, etc., are most advantageous. The electric power is then transmitted to the packing house cheaply and easily by means of wires.
2. Locate your packing house where you can **manufacture most efficiently**. The obtaining of raw material and skilled labor, together with shipping facilities, light and air, as well as the economy of cheap foundations, possible where plant is built on hard, dry ground, are important considerations which enter into the location of a packing house.
3. Arrange and drive the packing house machinery for **maximum production**, with due regard for light and economy of floor space. You can do this without reference to motive power. The mechanical system does not allow you to do it—line shafts limiting position of machines—electricity giving entire freedom to arrangement and more constant speed.

PACKING HOUSE DRIVES RECOMMENDED BY THE GENERAL ELECTRIC COMPANY ARE THE BEST because they represent years of careful study and conference by men who have installed electric drive in a number of the leading packing houses in this country. The records of every one of these installations are before these experts when **your** drive problem is considered. This is an important fact to remember—for an engineer's advice to you is valuable only as it represents specialized experience.

Write our packing house power experts for advice on your drive problem. They will carefully answer any question that you may wish to ask on this subject.

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Spokane, Wash.
Syracuse, N. Y.

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—Full prices have ruled on late scattering sales with some advances noted recently, notably on late salting native steers and also July takeoff Colorados as previously referred to, but the amount of new business keeps moderate. As a matter of fact aside from recent heavy buying of native steers, reported mostly by dealers, there has not been the activity in the market that existed for several weeks previous and tanners continue to pursue a conservative policy. With stocks so closely sold up to kill and partly ahead, the packers' position is naturally firm and tanners who need hides are obliged to pay high prices. Native steers continue strong and are not quotable under 16½c., as that price continues to be freely paid for late takeoff. Last trading in early June was at 16c., but there are only a limited number of June natives left, if indeed any at all, and earlier Junes are reported sold out with late June and July having recently brought the full market figure of 16½c. The continued scarcity of cows is keeping native steers strong, as the present kill of steers is running well to lights and extremes. The tanning packers say that they are selling no extreme light natives. Texas steers are unchanged, ruling 15¾c. for heavies, 15c. for lights and 14c. for extremes on last sales, with heavies offered at 15¾c. for May-Junes. Lights and extremes are sold up, and are unprocureable under 15c. and 14c., respectively, to sell ahead. Butt brands are held firmer following sales of Colorados at an advance, and some are holding for 15c. The last quotable basis was 14¾c. Colorados advanced for July salting with a sale up to 14¾c. Prices range 14½@14¾c. as to takeoff, with Junes reported well sold up, and butt brands are also in light supply. Branded cows continue scarce, and it is figured will probably remain so for another month. Packers are holding at 14c. for July hides, with very few offered and no trading noted at this figure as yet. The general range nominally in absence of sales is 13¾@14c. Native cows are closely picked up in all weights by former trading at 15c. The make of heavies is noted as particularly small with packers holding these as high as 15¾c. to sell ahead, and asking from 15¼@15½c. for lights. Packers look to see heavy weights bring something of a premium over lights, due to exceptional scarcity claimed for these. Native bulls are ranged 13@13½c., with June-July reported obtainable at 13c., and further ahead selling at 13¼c. and also 13½c. Branded bulls scarce, with tanning packers using these. Current salting are ranged 11@11½c. asked, and back salting old winters down to 10¼c.

COUNTRY HIDES.—Trade is quiet, but the dealers are indifferent about selling at present. They claim that the local tanners are paying from 13¼@13½c. for special weights, and selections of current receipts, and claim that they decline to sell ahead. Continued strength in packer hides keeps the dealers expecting that hides delivered next month will bring good prices, and claim that they find it hard to buy at outside points at prices that will enable them to operate. Buffs continue firm at 13c., with last trading in current receipts at that figure and the latest sale ran somewhat larger percentage medium and long-haired than some previous business at the same figure. Heavy cows are quoted on a parity with buff's at 13c., and with dealers asking up to 13½c. for practically all short-haired for fairly prompt delivery, and up to as much as 14c. as a future figure for late July shipment, the same as buff's. Extremes are strong on a range of 13½@14c. as to percentage of short-haired, quality, etc., and a car of all long-haired back salting recently sold as high as 13c. Sales have also been recently noted of stock running about 10 per cent. seconds and short-haired at 14c. Heavy

steers are in moderate demand, but supplies are light and prices firm at 13@13½c. Bulls are also quiet, but with supplies small, and former activity was at 11¼@11½c. Branded hides are strong, and have been active at outside points, and few are coming into this market. Common lots range 9½@10½c. flat, mostly cows, as to condition and percentage of steers. Prime Western butchers, as to quality, 10½@11½c., with last sales of good stock at the outside figure. Outside packers last sold at 12½c.

CALFSKINS.—Continue quiet, and it is said holders show some weakening, but no trading is reported. The market is feeling the effect of having reached a very high level, but the dealers claim to be mostly sold ahead. Chicago cities are quoted 18½c. and up to 19c. asked, with some former business at the outside price for especially prime lots, outside cities 18¼@18½c., packers 19c. last paid, 19½@20c. asked, and countries as to lots, sections, etc., 16¾@17¾c. Kips rule steady. Countries all as to quality 13½@14½c., outside cities and countries 14@15c. asked, and packers up to 15½c. Light calf \$1.10@1.20, deacons 90c. @81.

SHEEPSKINS.—Holding firm, with choice lambs in request, and packers holding for high rates. Current salting prime stock 75@80c., and more asked for July, shearlings 55@65c., as to lots. Country lambs 45@65c., as to quality, and shearlings 30@40c.

Later.—Both markets firm but quiet this afternoon and feeling somewhat the effect of the approaching holiday. Packer Hides.—One packer is reported to have declined 15¼c. bids for July light native cows. Country Hides.—There are reports East of two cars of practically short-haired buff's sold in Chicago for prompt shipment, but percentage of seconds is not given.

New York.

DRY HIDES.—Common varieties strong. Savanillas last sold at 21c., which is a proportionate advance with Puerto Cabellos and other kinds recently. Mountain Bogotas at 22¼c. are still proportionately higher than the rest of the market. Some quarters quote Orinocos up to 22½c. in the absence of offerings as based on increases for other kinds, and are notably strong at that figure, as further advances are generally anticipated in the common hide market. Mexicans are quoted firm at 19½c. for Vera Cruz and Tampico, and up to 19¾c. for Truxillos. Additional receipts were a small lot of about 500 Puerto Cabello, etc., per "Philadelphia." The 1,000 Orinocos per "Copenay" were noted as importers direct for a tanner. The stock on hand continues very small, as most of the former scattering receipts were absorbed, and is estimated at 3,544, including 1,500 Centrals, 1,700 Bogotas and 344 Ports, and in addition there are the Ports noted as received above.

WET SALTED HIDES.—Continued strength prevails in Mexican varieties. Coast hides are strongly held at 12c. for the latest arrivals, and while the last selling figure of 11¾c. could be readily realized, importers will not accept less than the asking basis, which they consider is proportionately below domestic markets. At the weekly auction of Sansinena frigorifico hides, 4,000 steers sold at 14½c., which is ¼c. below the price of last week, but cows are reported to have brought 14¾c., which is an appreciation as compared with the last sale of two weeks ago at 13¾c. Europeans are the reported buyers of this week's hides, but domestic tanners have been steady operators of late in River Plates.

CITY PACKER HIDES.—Continued strength prevails. A car of June, July and August all weight native bulls sold at 13¾c., an advance of ¼c. over last trading, but this sale included later salting. Packers here are nominally offering their July native steers at the high price of 16½c. without trading. Branded steers last brought 14½c.

here, and April and May spreadies 17c. as was previously noted.

COUNTRY HIDES AND CALFSKINS.—Hides continue strong, but some local quarters report lessened inquiry at present high rates, and find it harder to sell stock than a fortnight ago. Tanners are generally cautious, and some larger Eastern firms claim prices are about top, though admit that a tanner needing hides today must pay high figures. Some parties report cows the strongest feature of all markets, though bulls are also very scarce and in a stiff position. Pennsylvania and Ohio buff's are being ranged here at 13@13½c., according to hair, salting, quality, etc., and best hides are being held at at least the outside figure. Further sharp advances in Paris today are likely to reflect further firmness in the domestic markets. Ohio country packer bulls are held up to 11¾c., and regular country steers 13¼@13½c., and a bid of 12c. was reported declined for Pennsylvania city bulls. Stocks of all kinds continue light in all quarters. New York State straight car lots are quoted firm at 12@12½c. flat. Calfskins are firm. New York cities are quoted unchanged at \$1.55, \$2.05 and \$2.45 asked for heavies, though no sales have been confirmed at \$2.45 for 9@12's. It develops the dealer selling recently at \$1.50 and \$2, respectively, for lights and middles later secured former prices of \$1.55 and \$2.05 keeping the market sustained.

European Markets.

Decidedly strong all around. Further sharp advances ruled at today's Paris auction, according to some advance cables giving: Heavy steers advanced 6 per cent., medium steers 4 per cent., cows 4 per cent., and bulls 6 per cent. This cable likewise notes that the advances were due to active buying for America. Following this a cable from Paris offered Paris city spreadies steers up to 17¾c. asked. The Scandinavian markets are strong, with cow hides closely picked up, and an offering of 35@40 pound was given from one quarter at 14¾c., with 4 per cent. shrinkage. Swedish calf are also held high with 6½ pound wet salted at \$1.45 asked, though some local dealers claim they will not bring as much as this figure. Other offerings are given of Pallois at 35½c. for heavier average and 36½c. for lighter stock, with usual 2 per cent. shrinkage; also Russian grassers, 8 pound average, at 28½@29c. asked.

HORSE HIDES.—Dealers state that the butt market does not respond, and that tanners will not buy fronts at the advanced prices. \$1.37½ is still asked for butts, and it is claimed last sales were at \$1.30, effected before the advances were made. \$3.25 is asked for fronts, with no sales noted. The season is against the dealers' attempts to secure advances, and tanners are talking for lower prices with the warmer weather to hand. Asking rates for whole hides at outside points keep high with holders firm. Countries range \$4.10@4.15, and outside cities and renderers' \$4.25 and better asked in many quarters. Some parties hold these very high. One offering was noted of a small lot at \$4.65 with manes and tails, but the tanner-dealer to whom these were offered was disinterested.

Boston.

Unchanged but quiet. However, shippers very firm, and offerings light. Bulls 13@13½c., extremes 14@14½c., reported 14½c. bids refused. Southern steers, 10½@11½c., some asking up to 12c.

PACKERS-BUTCHERS
OUR SPECIALTY
TALLOW and GREASE
HIDES
JACOB STERN & SONS, Philadelphia, Pa.

Chicago Section

Would the boys who follow market tips so readily take a beef steer? "Let 'im up; he's all cut."

Glad it rained in the corn and wheat belts. All this talk about droughts makes one long too much for draughts.

Swift & Company's sales of fresh beef in Chicago for the week ending June 24 averaged 8.18 cents per pound.

The Chicago Stock Exchange has transferred \$75,000,000 share capital of Swift & Company from the unlisted to the listed department.

"Hot weather kills many hogs in cars," says the press. Hadn't noticed many empty end seats in trolleys. Papers been exaggerating again.

Girl down the State slept ten weeks and woke well as ever. Trouble with many a man is that he not only doesn't awaken but doesn't even know he's asleep.

Work on the new glue plant and wool pullery of the Sulzberger & Sons Company is progressing rapidly. They expect to have these plants in operation within a few months.

The new butterine factory of the Sulzberger & Sons Company is nearly completed. Machinery is being placed ready for operation which may begin some time in the late summer or early fall.

It is announced that the Chinese Government is purchasing improved American livestock in Minnesota for introduction in Manchuria through the government agricultural experiment stations maintained in that province.

The S. & S. Clubs' "Fortnightly" is a new venture soon to make its appearance. The editorial staff is an extremely strong one, and suggests anticipation of much valuable and interesting reading matter, both in verse and prose. The club members are craving for the first issue.

For the first time in two years the Health Department received a complaint in regard to the use of preservatives in milk and cream. The food inspection bureau has re-

ceived information that these food products contained formaldehyde, and the case is now being investigated.

Kossuth H. Bell, formerly general manager of the Hammond Packing Company, was adjudged sane by County Judge John E. Owens in the county court for the insane, after a trial lasting a week, started by Mrs. Grace Wurnile, Mr. Bell's niece, during which Mrs. Emma Bell, his wife, Mr. and Mrs. Ira O. Jones, his son-in-law and daughter, and Benjamin B. Bell his brother, testified against him.

E. A. Cudahy has returned to Chicago to reside. For twenty-four years he has lived in Omaha, but last week moved back. His family will summer at Mackinac, Mich., while a new home is being built for them at Banks and Astor streets. It will take a year or more to build the house, and meanwhile Mr. Cudahy has leased a house at Cass and East Erie streets. Mr. Cudahy says he's mighty glad to be back in Chicago permanently.

There is no more proud owner of horses than Thomas E. Wilson since his stable carried away the honors of three blue ribbons at last week's horse show at the South Shore Country Club. Fully 600 couples attended the reception and ball at the clubhouse in termination of the second annual horse show. One hundred and thirty dinner parties were given. Mr. Wilson gave a dinner party for the committee in charge of the horse show, the judges and officials and the board of governors of the club.

H. T. Stewart, director of the State irrigation experimental station at Pecos, Texas, announced that Armour & Company, of Chicago, had agreed to furnish the station, free of cost, any fertilizers they might desire to experiment with for that section of the country. Heretofore no fertilizer to amount to anything has been used there, but the results obtained from where it has been used have been so successful as to make further investigations along experimental lines very desirable.

TRADING STAMPS WIN IN INDIANA.

Federal Judge Anderson of Indianapolis, Ind., granted a permanent injunction against

the city of Elkhart from enforcing an ordinance placing a license of \$75 a month on trading stamp companies doing business in the city, and a fee of \$30 on merchants using such stamps. This decides the matter on the entire State, as it was a test case brought by the Sperry-Hutchinson Trading Stamp Company.

5,000 CATTLE DROWNED.

A reservoir containing 5,000 cubic feet of water burst last Sunday at Grand Junction, Colo., causing a property damage of \$100,000. Five thousand cattle were drowned, and several bridges were swept away. Along the path of the flood for fifteen miles the crops were washed out.

COTTONSEED OIL EXPORTS.

(Continued from page 31.)

| | | |
|--------------------------|-------|-------|
| Rotterdam, Holland | 100 | 4,500 |
| Total | 1,900 | 6,050 |

From Norfolk.

| | | |
|--------------------------|-------|-------|
| Glasgow, Scotland | 1,700 | 1,174 |
| Liverpool, England | 1,400 | 1,200 |
| London, England | 1,500 | — |
| Rotterdam, Holland | 900 | 5,650 |
| Total | 5,500 | 8,024 |

From All Other Ports.

| | | |
|--------------------------------|-------|--------|
| Antwerp, Belgium | — | 50 |
| Canada | 7,783 | 20,195 |
| Hamburg, Germany | — | 175 |
| Liverpool, England | 15 | 15 |
| Mexico (including overland)... | 2,144 | 50,115 |
| Total | 2,144 | 57,913 |

Recapitulation.

| | | | |
|----------------------------|--------|---------|---------|
| From New York | 6,481 | 299,684 | 221,299 |
| From New Orleans | 2,010 | 70,064 | 52,371 |
| From Galveston | — | 7,902 | 13,197 |
| From Baltimore | 200 | 2,925 | 4,410 |
| From Philadelphia | — | 379 | 104 |
| From Savannah | — | 48,064 | 47,587 |
| From Newport News | — | 1,900 | 6,050 |
| From Norfolk | — | 5,500 | 8,024 |
| From all other ports | 2,144 | 57,913 | 70,210 |
| Total | 11,435 | 494,331 | 423,252 |

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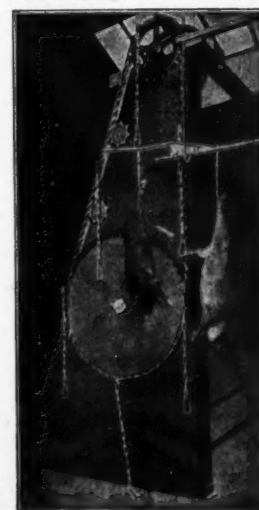
Besides being neat to look at, they are fire-proof, vermin-proof, germ-proof and practically time-proof.

Made in units, rows, tiers or groups. Every locker furnished handsomely finished with hooks, shelf, lock and number plate. Illustration shows design No. 200.

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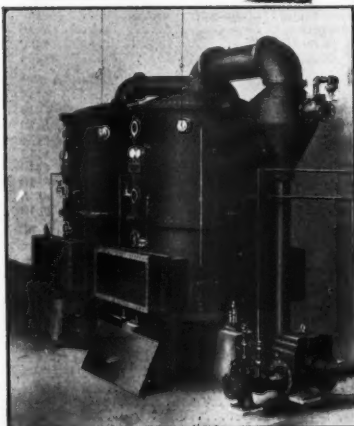
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New Orleans, La., I. L. Lyons & Co., Ltd., 222 Camp St.
New York City, N. Y., Charles Zoller Co., 211 E. 94th St.
Oklahoma City, Okla., Water Witch Mfg. Co.

Philadelphia, Pa., Robert Keller, 334 North Third St.
Pittsburg, Pa., Pennsylvania Salt Mfg. Co., 223 Water St.
Seattle, Wash., Northwest Ice Machine Co., 515 First Ave., South.
Washington, D. C., Leckie & Burrow, Hibbs Building.

CHICAGO LIVE STOCK

RECEIPTS.

| | Cattle. | Calves. | Hogs. | Sheep. |
|-------------------------|---------|---------|--------|--------|
| Monday, June 19..... | 26,816 | 2,410 | 40,336 | 18,915 |
| Tuesday, June 20..... | 2,702 | 4,217 | 14,264 | 21,367 |
| Wednesday, June 21..... | 19,094 | 3,453 | 20,308 | 25,400 |
| Thursday, June 22..... | 5,942 | 1,943 | 17,069 | 17,218 |
| Friday, June 23..... | 1,791 | 695 | 16,160 | 10,529 |
| Saturday, June 24..... | 92 | 28 | 10,571 | 7,190 |

| | | | | |
|----------------------|--------|--------|---------|---------|
| Total last week..... | 56,344 | 12,746 | 118,738 | 100,688 |
| Previous week..... | 48,659 | 10,090 | 147,303 | 91,174 |
| Cor. week, 1910..... | 57,918 | 12,140 | 108,801 | 54,572 |
| Cor. week, 1909..... | 58,372 | 9,758 | 107,409 | 61,740 |

SHIPMENTS.

| | Cattle. | Calves. | Hogs. | Sheep. |
|-------------------------|---------|---------|-------|--------|
| Monday, June 19..... | 7,030 | 30 | 6,901 | 1,817 |
| Tuesday, June 20..... | 3,672 | 55 | 3,002 | 1,369 |
| Wednesday, June 21..... | 5,335 | 16 | 2,578 | 2,064 |
| Thursday, June 22..... | 3,583 | 126 | 3,832 | 2,497 |
| Friday, June 23..... | 5,913 | 5 | 4,327 | 1,025 |
| Saturday, June 24..... | 35 | 12 | 1,999 | 131 |

| | | | | |
|----------------------|--------|-----|--------|-------|
| Total last week..... | 22,686 | 143 | 22,639 | 8,923 |
| Previous week..... | 18,934 | 290 | 20,285 | 8,636 |
| Cor. week, 1910..... | 20,661 | 245 | 13,130 | 6,436 |
| Cor. week, 1909..... | 16,137 | 378 | 26,335 | 5,777 |

CHICAGO TOTAL RECEIPTS LIVESTOCK.

| | Cattle. | Hogs. | Sheep. |
|----------------------------|-----------|-----------|-----------|
| Year to June 24, 1911..... | 1,307,049 | 3,583,444 | 2,072,361 |
| Same period, 1910..... | 1,296,404 | 2,720,802 | 1,520,206 |

| | |
|---|------------|
| Combined receipts of hogs at eleven points: Week ending June 24, 1911..... | 545,000 |
| Previous week..... | 609,000 |
| Year ago..... | 447,000 |
| Two years ago..... | 398,000 |
| Total year to date..... | 12,274,000 |

| | Cattle. | Hogs. | Sheep. |
|----------------------------|---------|---------|---------|
| Week to June 24, 1911..... | 153,200 | 412,400 | 109,200 |
| Week ago..... | 135,500 | 476,700 | 174,800 |
| Year ago..... | 170,600 | 341,700 | 132,800 |
| Two years ago..... | 106,500 | 310,900 | 141,900 |

CHICAGO PACKERS' HOG SLAUGHTER.

| | |
|----------------------------|--------|
| Week ending June 24, 1911: | |
| Armour & Co..... | 25,600 |
| Swift & Co..... | 15,100 |
| S. & S. Co..... | 12,100 |
| Morris & Co..... | 6,600 |
| Anglo-American..... | 4,400 |
| Reid-Linham..... | 5,200 |
| Hammond..... | 5,800 |
| Western P. Co..... | 7,500 |
| Boore & Co..... | 1,600 |
| Roberts & Oakie..... | 3,400 |
| Miller & Hart..... | 2,200 |
| Independent P. Co..... | 4,400 |
| Brennan P. Co..... | 2,800 |
| Others..... | 11,300 |

| | |
|----------------------------|-----------|
| Totals..... | 108,000 |
| Previous week..... | 130,600 |
| Year ago..... | 104,400 |
| Two years ago..... | 87,300 |
| Total year to date..... | 2,850,400 |
| Same period last year..... | 2,213,500 |

WEEKLY AVERAGE PRICE OF LIVESTOCK.

| | Cattle. | Hogs. | Sheep. | Lambs. |
|----------------------|---------|--------|--------|--------|
| This week..... | \$6.05 | \$6.36 | \$3.65 | \$5.60 |
| Previous week..... | 6.10 | 6.18 | 3.50 | 5.90 |
| Cor. week, 1910..... | 7.35 | 9.46 | 4.60 | 6.20 |
| Cor. week, 1909..... | 6.50 | 7.69 | 4.65 | 7.00 |
| Cor. week, 1908..... | 6.90 | 6.07 | 4.50 | 5.75 |

CATTLE.

| | |
|-------------------------------|-------------|
| Good to prime heaves..... | \$6.00@6.70 |
| Fair to good heaves..... | 5.25@6.00 |
| Common to fair heaves..... | 4.75@5.25 |
| Inferior killers..... | 4.00@4.50 |
| Fair to fancy yearlings..... | 5.70@6.40 |
| Good to choice cows..... | 4.00@5.25 |
| Canner bulls..... | 2.50@3.55 |
| Common to good calves..... | 5.50@7.00 |
| Good to choice yearlings..... | 7.00@7.75 |
| Heavy calves..... | 4.50@5.00 |
| Feeding steers..... | 4.25@4.55 |
| Stockers..... | 3.25@4.40 |

| | |
|-------------------------------|-----------|
| Medium to good beef cows..... | 3.50@4.25 |
| Common to good cutters..... | 3.00@3.25 |
| Inferior to good canners..... | 2.25@2.85 |
| Fair to choice heifers..... | 4.25@5.60 |
| Butcher bulls..... | 4.75@5.00 |
| Bologna bulls..... | 3.00@3.50 |

HOGS.

| | |
|--|---------------|
| Prime heavy butchers, 240 to 300 lbs..... | \$6.40 @6.52½ |
| Prime to heavy, 300 to 400 lbs..... | 6.25 @6.40 |
| Choice light butchers, 190 to 220 lbs..... | 6.45 @6.55 |
| Choice packing, 250 lbs. and up..... | 6.30 @6.40 |
| Choice light, 160 to 190 lbs..... | 6.42½ @6.57½ |
| Rough heavy packing..... | 6.20 @6.30 |
| Light mixed, 200 lbs. and up..... | 6.35 @6.45 |
| Pigs, 110 lbs. to 140 lbs..... | 6.00 @6.40 |
| Pigs, 110 lbs. and under..... | 5.50 @6.00 |
| Boars..... | 2.00 @3.00 |
| *Stags, 110 lbs. and under..... | 5.75 @7.00 |

*All stags subject to 50 lbs. dockage.

SHEEP.

| | |
|---------------------------|-------------|
| Native ewes..... | \$3.00@3.50 |
| Colorado shorn lambs..... | 5.75@6.10 |
| Wool lambs..... | 6.50@6.60 |
| Spring lambs..... | 5.00@7.00 |
| Shorn lambs..... | 5.00@6.10 |
| Shorn wethers..... | 3.50@4.00 |
| Fed yearlings..... | 4.50@5.25 |
| Heavy yearlings..... | 3.90@4.25 |
| Shorn yearlings..... | 4.00@4.75 |

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JUNE 24, 1911.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|---------|---------|---------|---------|
| July..... | \$15.45 | \$15.45 | \$15.30 | \$15.30 |
| September..... | 15.50 | 15.50 | 15.35 | 15.35 |

| LARD—(Per 100 lbs.)— | Open. | High. | Low. | Close. |
|----------------------|-------|-------|------|--------|
| July..... | 8.17½ | 8.17½ | 8.15 | 8.15 |
| September..... | 8.32½ | 8.32½ | 8.25 | 8.30 |
| December..... | 8.10 | 8.12½ | 8.10 | 8.10 |

| RIBS—(Boxed, 25c. more than loose)— | Open. | High. | Low. | Close. |
|-------------------------------------|-------|-------|-------|--------|
| July..... | 8.27½ | 8.30 | 8.27½ | 8.27½ |
| September..... | 8.32½ | 8.35 | 8.32½ | 8.35 |
| January..... | 7.75 | 7.75 | 7.70 | 7.70 |

MONDAY, JUNE 26, 1911.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|--------|--------|--------|--------|
| July..... | 15.55 | 15.55 | 15.55 | 15.55 |
| September..... | 15.47½ | 15.52½ | 15.42½ | 15.52½ |

| LARD—(Per 100 lbs.)— | Open. | High. | Low. | Close. |
|----------------------|-------|-------|-------|--------|
| July..... | 8.12½ | 8.20 | 8.12½ | 8.20 |
| September..... | 8.30 | 8.35 | 8.30 | 8.35 |
| December..... | 8.10 | 8.12½ | 8.10 | 8.17½ |

| RIBS—(Boxed, 25c. more than loose)— | Open. | High. | Low. | Close. |
|-------------------------------------|-------|-------|-------|--------|
| July..... | 8.25 | 8.32½ | 8.25 | 8.32½ |
| September..... | 8.32½ | 8.40 | 8.32½ | 8.40 |
| January..... | 7.75 | 7.80 | 7.75 | 7.80 |

TUESDAY, JUNE 27, 1911.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|-------|-------|--------|--------|
| July..... | 15.45 | 15.50 | 15.27½ | 15.32½ |
| September..... | 15.60 | 15.60 | 15.35 | 15.40 |

| LARD—(Per 100 lbs.)— | Open. | High. | Low. | Close. |
|----------------------|-------|-------|------|--------|
| July..... | 8.20 | 8.20 | 8.15 | 8.15 |
| September..... | 8.37½ | 8.37½ | 8.30 | 8.30 |

| RIBS—(Boxed, 25c. more than loose)— | Open. | High. | Low. | Close. |
|-------------------------------------|-------|-------|-------|--------|
| July..... | 8.32½ | 8.32½ | 8.22½ | 8.22½ |
| September..... | 8.35 | 8.42½ | 8.35 | 8.35 |
| October..... | 7.85 | 7.90 | 7.85 | 7.90 |

WEDNESDAY, JUNE 28, 1911.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|-------|-------|--------|--------|
| July..... | 15.15 | 15.25 | 15.10 | 15.25 |
| September..... | 15.35 | 15.35 | 15.32½ | 15.35 |

| LARD—(Per 100 lbs.)— | Open. | High. | Low. | Close. |
|----------------------|-------|-------|-------|--------|
| July..... | 8.15 | 8.15 | 8.12½ | 8.15 |
| September..... | 8.27½ | 8.30 | 8.27½ | 8.30 |
| October..... | 8.25 | 8.25 | 8.17½ | 8.17½ |

| RIBS—(Boxed, 25c. more than loose)— | Open. | High. | Low. | Close. |
|-------------------------------------|-------|-------|-------|--------|
| July..... | 8.15 | 8.22½ | 8.12½ | 8.22½ |
| September..... | 8.27½ | 8.35 | 8.25 | 8.32½ |
| January..... | 7.87½ | 7.87½ | 7.82½ | 7.82½ |

THURSDAY, JUNE 29, 1911.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|-------|-------|-------|--------|
| July..... | 15.25 | 15.30 | 15.15 | 15.25 |
| September..... | 15.30 | 15.30 | 15.15 | 15.45 |

| LARD—(Per 100 lbs.)— | Open. | High. | Low. | Close. |
|----------------------|-------|-------|------|--------|
| July..... | 8.15 | 8.22 | 8.15 | 8.22 |
| September..... | 8.30 | 8.35 | 8.30 | 8.32 |
| January..... | 8.15 | 8.17 | 8.15 | 8.15 |

| RIBS—(Boxed, 25c. more than loose)— | Open. | High. | Low. | Close. |
|-------------------------------------|-------|-------|------|--------|
| July..... | 8.22 | 8.27 | 8.22 | 8.27 |
| September..... | 8.37 | 8.40 | 8.35 | 8.40 |
| January..... | 7.80 | 7.85 | 7.80 | 7.85 |

FRIDAY, JUNE 30, 1911.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|-------|-------|-------|--------|
| July..... | 15.50 | 15.50 | 15.35 | 15.40 |
| September..... | 15.70 | 15.70 | 15.55 | 15.55 |

| LARD—(Per 100 lbs.)— | Open. | High. | Low. | Close. |
|----------------------|-------|-------|-------|--------|
| July..... | 8.25 | 8.77½ | 8.22½ | 8.22½ |
| September..... | 8.37½ | 8.40 | 8.35 | 8.37½ |
| January..... | 8.15 | 8.20 | 8.15 | 8.17½ |

| RIBS—(Boxed, 25c. more than loose)— | Open. | High. | Low. | Close. |
|-------------------------------------|-------|-------|-------|--------|
| July..... | 8.35 | 8.45 | 8.35 | 8.35 |
| September..... | 8.50 | 8.52½ | 8.47½ | 8.47½ |
| January..... | 7.85 | 7.87½ | 7.80 | 7.80 |

†Bld. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

| | |
|---------------------------------------|----------|
| Native Rib Roast..... | 12½ @22 |
| Native Sirloin Steaks..... | 14 @22 |
| Native Porterhouse Steaks..... | 20 @28 |
| Native Pot Roasts..... | 10 @14 |
| Rib Roasts from light cattle..... | 10 @12½ |
| Beef Stew..... | 10 @12½ |
| Boneless Corned Briskets, Native..... | 12½ @12½ |
| Corned Rumps, Native..... | 12½ @12½ |
| Corned Ribs..... | 10 @10 |
| Corned Flanks..... | 10 @10 |
| Round Steaks..... | 14 @20 |
| Round Roasts..... | 12½ @18 |
| Shoulder Steaks..... | 14 @14 |
| Shoulder Roasts..... | 12½ @14 |
| Shoulder Neck End, Trimmed..... | 10 @10 |
| Rolls Roast..... | 10 @12½ |

Lamb.

| | |
|----------------------------------|---------|
| Hind Quarters, fancy..... | 18 @20 |
| Fore Quarters, fancy..... | 10 @15 |
| Legs, fancy..... | 18 @20 |
| Stew..... | 10 @12½ |
| Chops, shoulder, per lb..... | 16 @16 |
| Chops, rib and loin, per lb..... | 25 @28 |
| Chops, Frenched, each..... | 12½ @15 |

Mutton.

| | |
|-------------------------|-----|
| Legs..... | @14 |
| Stew..... | @6 |
| Shoulders..... | @10 |
| Hind Quarters..... | @13 |
| Fore Quarters..... | @10 |
| Rib and Loin Chops..... | @20 |
| Shoulder Chops..... | @14 |

Pork.

| | |
|-----------------------|------|
| Pork Loins..... | @12½ |
| Pork Chops..... | @14 |
| Pork Shoulders..... | @10 |
| Pork Tenderloins..... | @30 |
| Pork Butts..... | @11 |
| Spare Ribs..... | @10 |
| Hocks..... | @10 |
| Pigs' Heads..... | @8 |
| Leaf lard..... | @10 |

Veal.

| | |
|-------------------------|---------|
| Hind Quarters..... | 16 @18 |
| Fore Quarters..... | 10 @12½ |
| Legs..... | 20 @20 |
| Breasts..... | 12½ @15 |
| Shoulders..... | 14 @16 |
| Cutlets..... | 20 @28 |
| Rib and Loin Chops..... | 16 @20 |

Butchers' Offal.

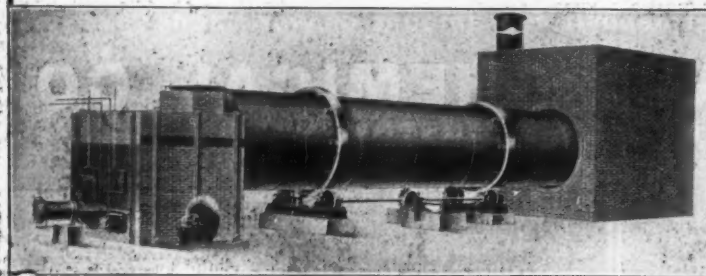
| | |
|--|---------|
| Suet..... | @5 |
| Tallow..... | @4 |
| Bones, per cwt..... | @\$1.00 |
| Calfskins, 8 to 15 lbs..... | @16½ |
| Calfskins, under 8 lbs. (deacons)..... | @65 |

AUTOMATIC
IMPROVED

TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses; fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

| Carcass Beef. | |
|-----------------------|-----------------|
| Good native steers | 10 @ 11 |
| Native steers, medium | 9 1/2 @ 10 |
| Helpers, good | 9 1/2 @ 9 3/4 |
| Cows | 8 @ 8 1/2 |
| Hind Quarters, choice | 12 1/2 @ 12 1/2 |
| Fore Quarters, choice | 6 3/4 @ 6 3/4 |

Beef Cuts.

| | |
|---------------------------|----------------|
| Cow Chucks | 4 1/2 @ 4 3/4 |
| Steer Chucks | 5 1/2 @ 6 |
| Boneless Chucks | 6 1/2 @ 6 1/2 |
| Medium Plates | 4 @ 4 |
| Steer Plates | 4 @ 4 1/4 |
| Cow Rounds | 9 @ 9 |
| Steer Rounds | 10 @ 10 1/2 |
| Cow Loins | 10 @ 10 1/2 |
| Steer Loins, Heavy | 11 @ 11 |
| Beef Tenderloins, No. 1 | 25 @ 25 |
| Beef Tenderloins, No. 2 | 19 @ 22 |
| Strip Loins | 8 1/2 @ 9 |
| Sirloin Butts | 11 @ 11 1/2 |
| Shoulder Clods | 8 1/2 @ 9 |
| Rolls | 12 @ 12 |
| Rump Butts | 9 1/2 @ 11 |
| Trimblings | 7 @ 7 |
| Shank | 5 1/2 @ 5 1/2 |
| Cow Ribs, Common, Light | 8 @ 8 |
| Cow Ribs, Heavy | 10 @ 10 |
| Steer Ribs, Light | 11 @ 11 |
| Steer Ribs, Heavy | 11 @ 11 |
| Loins Ends, steer, native | 13 @ 13 |
| Loins Ends, cow | 10 @ 10 |
| Hanging Tenderloins | 9 @ 9 |
| Flank Steak | 9 1/2 @ 12 1/2 |
| Hind Shanks | 4 @ 4 |

Beef Offal.

| | |
|--------------------|---------------|
| Livers | 5 @ 5 |
| Hearts | 5 @ 5 |
| Tongues | 13 @ 13 |
| Sweetbreads | 18 @ 18 |
| Ox Tail, per lb. | 4 @ 4 |
| Fresh Tripe, plain | 4 @ 4 |
| Fresh Tripe, H. C. | 5 1/2 @ 5 1/2 |
| Brains | 4 1/2 @ 4 1/2 |
| Kidneys, each | 7 @ 7 |

Veal.

| | |
|--------------------|---------------|
| Heavy Carcass Veal | 10 @ 10 1/2 |
| Light Carcass | 10 @ 10 |
| Good Carcass | 13 @ 13 |
| Good Saddles | 13 @ 13 |
| Medium Racks | 8 1/2 @ 8 1/2 |
| Good Racks | 9 @ 9 |

Veal Offal.

| | |
|--------------|---------|
| Brains, each | 4 @ 4 |
| Sweetbreads | 50 @ 50 |
| Plucks | 25 @ 25 |
| Heads, each | 15 @ 15 |

Lambs.

| | |
|----------------------|-----------------|
| Medium Caul | 10 1/2 @ 10 1/2 |
| Good Caul | 12 @ 12 |
| Round Dressed Lambs | 14 @ 14 |
| Saddles, Caul | 13 1/2 @ 13 1/2 |
| R. D. Lamb Racks | 11 @ 11 |
| Caul Lamb Racks | 10 @ 10 |
| R. D. Lamb Saddles | 15 @ 15 |
| Lamb Fries, per pair | 6 @ 6 |
| Lamb Tongues, each | 4 @ 4 |
| Lamb Kidneys, each | 2 @ 2 |

Mutton.

| | |
|---------------------|-----------------|
| Medium Sheep | 9 1/2 @ 10 |
| Good Sheep | 10 1/2 @ 10 1/2 |
| Medium Saddles | 11 1/2 @ 11 1/2 |
| Good Saddles | 13 1/2 @ 13 1/2 |
| Good Racks | 6 1/2 @ 6 1/2 |
| Medium Racks | 6 @ 6 |
| Mutton Legs | 11 1/2 @ 11 1/2 |
| Mutton Loins | 10 1/2 @ 10 1/2 |
| Mutton Stew | 4 @ 4 |
| Sheep Tongues, each | 3 @ 3 |
| Sheep Heads, each | 5 @ 5 |

Fresh Pork, Etc.

| | |
|-----------------------|-----------------|
| Dressed Hogs | 10 3/4 @ 10 |
| Pork Loins | 10 @ 10 1/4 |
| Leaf Lard | 8 1/4 @ 8 1/4 |
| Tenderloins | 18 @ 18 |
| Spare Ribs | 5 @ 5 |
| Butts | 8 @ 8 |
| Hocks | 7 @ 7 |
| Trimblings | 4 1/2 @ 4 1/2 |
| Extra Lean Trimblings | 7 @ 7 |
| Tails | 6 @ 6 |
| Snouts | 3 @ 3 |
| Pigs' Feet | 3 @ 3 |
| Pigs' Heads | 5 1/2 @ 5 1/2 |
| Blade Bones | 7 @ 7 |
| Blade Meat | 8 1/2 @ 8 1/2 |
| Cheek Meat | 9 1/2 @ 9 1/2 |
| Hog livers, per lb. | 1 1/2 @ 1 1/2 |
| Neck Bones | 2 @ 2 |
| Skinless Shoulders | 7 1/4 @ 7 1/4 |
| Pork Hearts | 3 1/2 @ 3 1/2 |
| Pork Kidneys, per lb. | 3 1/2 @ 3 1/2 |
| Pork Tongues | 10 @ 10 1/2 |
| Slip Bones | 6 @ 6 1/2 |
| Tail Bones | 6 @ 6 1/2 |
| Brains | 5 @ 5 |
| Backfat | 8 @ 8 |
| Hams | 16 @ 16 |
| Calas | 11 @ 11 |
| Bellies | 12 1/2 @ 12 1/2 |
| Shoulders | 7 1/4 @ 7 1/4 |

SAUSAGE.

| | |
|---|---------------|
| Columbia Cloth Bologna | 7 1/4 @ 7 1/4 |
| Bologna, large, long, round, in casings | 7 1/2 @ 7 1/2 |
| Choice Bologna | 9 @ 9 |
| Viennas | 9 1/4 @ 9 1/4 |

| | |
|-----------------------------------|-----------------|
| Frankfurters | 9 1/4 @ 9 1/4 |
| Blood, Liver and Headcheese | 7 1/2 @ 7 1/2 |
| Tongue | 12 @ 12 |
| Minced Sausage | 9 1/4 @ 9 1/4 |
| Luncheon Sausage, cloth paraffine | 12 @ 12 |
| New England Sausage | 12 1/2 @ 12 1/2 |
| Compressed Luncheon Sausage | 12 @ 12 |
| Special Compressed Ham | 12 @ 12 |
| Berliner Sausage | 10 @ 10 |
| Boneless Butts in casings | 17 @ 17 |
| Oxford Butts in casings | 13 @ 13 |
| Pollak Sausage | 9 @ 9 |
| Garlic Sausage | 9 @ 9 |
| Country Smoked Sausage | 9 @ 9 |
| Farm Sausage | 12 @ 12 |
| Pork Sausage, bulk or link | 5 1/2 @ 5 1/2 |
| Pork Sausage, short link | 9 @ 9 1/2 |
| Boneless Pigs' Feet | 7 @ 7 |
| Hams, Bologna | 11 @ 11 |

Summer Sausage.

| | |
|--------------------------------|-----------------|
| Best Summer, H. C., Medium Dry | 24 @ 24 |
| German Salami, Medium Dry | 20 @ 20 |
| Italian Salami | 24 1/2 @ 24 1/2 |
| Holsteiner | 14 1/2 @ 14 1/2 |
| Mettwurst, New | — @ — |
| Farmer | 16 1/2 @ 16 1/2 |
| Monarque Cervelat, H. C. | 19 1/2 @ 19 1/2 |

Sausage in Oil.

| | |
|----------------------|--------|
| Smoked Sausage, 1-50 | \$5.00 |
| Smoked Sausage, 2-20 | 4.50 |
| Bologna, 1-50 | 4.75 |
| Bologna, 2-20 | 4.25 |
| Frankfurt, 1-50 | 5.00 |
| Frankfurt, 2-20 | 4.50 |

VINEGAR PICKLED GOODS.

| | |
|--|--------|
| Pickled Pigs' Feet, in 200-lb. barrels | \$9.00 |
| Pickled Plain Tripe, in 200-lb. barrels | 6.50 |
| Pickle H. C. Tripe, in 200-lb. barrels | 7.75 |
| Pickle Ox Lips, in 200-lb. barrels | 15.00 |
| Pickled Pigs' Snouts, in 200-lb. barrels | 15.00 |
| Lamb Tongues, Short Cut, barrels | 32.00 |

CORNED, BOILED AND ROAST BEEF.

| | |
|-----------------------------|-----------------|
| 1 lb., 2 doz. to case | Per doz. \$1.90 |
| 2 lbs., 1 or 2 doz. to case | 3.50 |
| 6 lbs., 1 doz. to case | 14.00 |
| 14 lbs., 1/2 doz. to case | 31.00 |

EXTRACT OF BEEF.

| | |
|------------------------------|-----------------|
| 1-oz. jars, 1 doz. in box | Per doz. \$2.25 |
| 2-oz. jars, 1 doz. in box | 3.55 |
| 4-oz. jars, 1 doz. in box | 6.50 |
| 8-oz. jars, 1/2 doz. in box | 11.60 |
| 16-oz. jars, 1/2 doz. in box | 22.00 |
| 2, 5 and 10-lb. tins | \$1.75 per lb. |

BARRELED BEEF AND PORK.

| | |
|---------------------------------|---------------|
| Extra Plate Beef, 200-lb. bbls. | 15.00 @ 15.00 |
| Plate Beef | 14.00 @ 14.00 |
| Prime Mess Beef | — @ — |
| Extra Mess Beef | — @ — |
| Beef Hams (220 lbs. to bbl.) | — @ — |
| Rump Butts | 13.00 @ 13.00 |
| Mess Pork, new | 16.50 @ 16.50 |
| Clear Fat Backs | 15.75 @ 15.75 |
| Family Back Pork | 18.00 @ 18.00 |
| Bean Pork | 11.50 @ 11.50 |

LARD.

| | |
|---|-----------------|
| Pure lard, kettle rendered, per lb., tcs. | 10 1/4 @ 10 1/4 |
| Pure lard | 9 1/4 @ 9 1/4 |
| Lard, substitutes, tcs. | 8 1/2 @ 8 1/2 |
| Lard, compound | 8 1/4 @ 8 1/4 |
| Cooking oil, per gal., in barrels | 58 @ 58 |
| Barrels, 1/4 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces. | — @ — |

BUTTERINE.

| | |
|---|-----------------|
| 1 to 6, natural color, solids, f. o. b. Chicago | 15 1/2 @ 19 1/2 |
| Cooks' and bakers' shortening, tubs. | 13 @ 14 |

DRY SALT MEATS.

| | |
|-----------------------------------|-----------------|
| (Boxed. Loose are 1/4 c. less.) | |
| Clear Bellies, 14 @ 16 avg. | 11 1/4 @ 11 1/4 |
| Clear Bellies, 18 @ 20 avg. | 10 1/4 @ 10 1/4 |
| Rib Bellies, 18 @ 20 avg. | 10 1/4 @ 10 1/4 |
| Fat Backs, 12 @ 14 avg. | 7 1/2 @ 7 1/2 |
| Regular Plates | 7 @ 7 |
| Short Clears | — @ — |
| Butts | 6 @ 6 |
| Bacon meats, 1/2 c. to 1 c. more. | — @ — |

WHOLESALE SMOKED MEATS.

| | |
|--|-----------------|
| Hams, 12 lbs., avg. | 15 1/4 @ 16 1/4 |
| Hams, 16 lbs., avg. | 13 1/2 @ 15 |
| Skinless Hams | 14 1/2 @ 15 |
| Calas, 4 @ 6 lbs., avg. | 9 @ 10 |
| Calas, 6 @ 12 lbs., avg. | 8 1/2 @ 9 1/2 |
| New York Shoulders, 8 @ 12 lbs., avg. | 10 1/2 @ 10 1/2 |
| Breakfast Bacon, fancy | 23 @ 23 1/2 |
| Wide, 10 @ 12 avg., and strip, 5 @ 6 avg. | 16 @ 17 |
| Wide, 6 @ 8 avg., and strip, 3 @ 4 avg. | 19 @ 20 |
| Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg. | — @ — |
| Dried Beef Sets | 18 @ 18 |
| Dried Beef Sides | 20 @ 20 |
| Dried Beef Knuckles | 19 @ 19 |
| Dried Beef Outsoles | 17 1/2 @ 17 1/2 |
| Regular Rolled Hams | 23 @ 23 |
| Smoked Rolled Hams | 24 @ 24 |
| Bolled Calas | 16 @ 16 |
| Cooked Loin Rolls | 21 @ 21 |
| Cooked Rolled Shoulder | 16 @ 16 |

SAUSAGE CASINGS.

F. O. B. CHICAGO.

| | |
|------------------------------------|---------|
| Rounds, per set | @ 15 |
| Export Rounds | @ 21 |
| Middles, per set | @ 60 |
| Beef bungs, per piece | @ 9 1/2 |
| Beef weasands | @ 7 |
| Beef bladders, medium | @ 28 |
| Beef bladders, small, per doz. | @ 30 |
| Hog casings, free of salt | @ 70 |
| Hog middles, per set | @ 10 |
| Hog bungs, export | @ 15 |
| Hog bungs, large mediums | @ 10 |
| Hog bungs, prime | @ 7 |
| Hog bungs, narrow | @ 4 |
| Imported wide sheep casings | @ 90 |
| Imported medium wide sheep casings | @ 80 |
| Imported medium sheep casings | @ 70 |
| Hog stomachs, per piece | @ 3 1/2 |

FERTILIZERS.

| | |
|---|----------------------|
| Dried blood, per unit | 2.95 @ 3.00 |
| Hoof meal, per unit | 2.65 @ 2.70 |
| Concentrated tankage | 2.60 @ 2.65 |
| Ground tankage, 12% | @ 2.75 and 10c. |
| Ground tankage, 11% | @ 2.75 and 10c. |
| Ground tankage, 10% | 2.70 @ 2.75 and 10c. |
| Crushed tankage, 9 and 20% | @ 2.40 and 10c. |
| Ground tankage, 6 and 35% | 20.50 @ 21.00 |
| Ground raw bone, per ton | 25.00 @ 26.50 |
| Ground steam bone, per ton | 18.00 @ 18.50 |
| Unground tankage, per ton less than ground. | @ 50c. |

HORNS, HOOFS AND BONES.

| | |
|---|----------------|
| Horns, No. 1, 65 @ 70 lbs., aver. | 27.50 @ 300.00 |
| Horns, black, per ton | 30.00 @ 35.00 |
| Horns, striped, per ton | 40.00 @ 42.00 |
| Horns, white, per ton | 75.00 @ 80.00 |
| Flat shin bones, 40 lbs. av., per ton | 60.00 @ 62.50 |
| Round shin bones, 38-40 lbs. av., per ton | 65.00 @ 70.00 |
| Round shin bones, 50-52 lbs. av., per ton | 77.50 @ 80.00 |
| Long thigh bones, 90-95 lbs. av., per ton | 92.50 @ 95.00 |
| Skulls, jaws and knuckles, per ton | 27.50 @ 28.50 |

LARD.

| | |
|--------------------|---------------|
| Prime steam, cash | @ 8.12 1/2 |
| Prime steam, loose | @ 7.60 |
| Leaf | @ 7 1/2 |
| Compound | 7 1/4 @ 7 1/4 |
| Neutral lard | 8 @ 8 1/2 |

STEARINES.

| | |
|-----------------|---------------|
| Prime oleo | 7 1/4 @ 8 |
| Oleo No. 2 | @ 7 1/4 |
| Mutton | @ 7 1/4 |
| Tallow | 6 1/4 @ 6 1/4 |
| Grease, yellow | 5 1/2 @ 5 1/2 |
| Grease, A white | 5 1/2 @ 6 |

OILS.

| | |
|---|---------------|
| Lard oil, extra, winter strained, tierces | .64 @ .65 |
| Extra No. 1 lard oil | .57 @ .58 |
| No. 1 lard oil | .53 @ .54 |
| No. 2 lard oil | .51 @ .52 |
| Oleo oil, extra | 8 @ 8 1/4 |
| Oleo oil, No. 2 | 7 1/2 @ 7 1/2 |
| Oleo stock | 7 1/2 @ 7 1/2 |
| Neatsfoot oil, pure, bbls. | .67 @ .70 |
| Acidless tallow oil, bbls. | .59 @ .60 |
| Corn oil, loose | 4.95 @ 5.00 |
| Horse oil | 5 1/2 @ 6 |

TALLOW.

| | |
|------------------|---------------|
| Edible | 6 1/4 @ 6 1/4 |
| Prime city | 6 1/4 @ 6 1/4 |
| No. 1 Country | 5 1/2 @ 5 1/2 |
| Packers' prime | 6 @ 6 1/4 |
| Packers' No. 1 | @ 5 1/2 |
| Packers' No. 2 | 5 1/4 @ 5 1/4 |
| Renderers' No. 1 | 5 1/2 @ 5 1/2 |

GREASES.

| | |
|-----------------------|---------------|
| White, choice | 5 1/2 @ 6 |
| White, "A" | 5 1/2 @ 5 1/2 |
| White, "B" | 5 1/2 @ 5 1/2 |
| Bone | 5 1/2 @ 5 1/2 |
| Crackling | 5 1/4 @ 5 1/4 |
| House | 5 1/4 @ 5 1/4 |
| Yellow | 5 1/4 @ 5 1/4 |
| Brown | 4 1/2 @ 5 |
| Glue Stock | 5 @ 5 1/4 |
| Garbage grease | 4 1/2 @ 4 1/2 |
| Glycerine, C. P. | 23 1/2 @ 24 |
| Glycerine, dynamite | 23 @ 23 1/2 |
| Glycerine, crude soap | 15 @ 15 1/2 |
| Glycerine, candle | 17 1/2 @ 18 |

COTTONSEED OILS.

| | |
|---|---------------|
| P. S. Y., loose | 46 @ 46 1/4 |
| P. S. Y., soap grade | @ 46 |
| Soap stock, bbls., concn., 62 @ 65% f. a. | 2 1/2 @ 3 1/4 |
| Soap stock, loose, reg., 50% f. a. | 1 1/4 @ 1 1/2 |

COOPERAGE.

| | |
|------------------|-------------|
| Ash pork barrels | 95 @ 1.02 |
| Oak pork barrels | 1.00 @ 1.15 |
| Lard tierces | 1.55 @ 1.60 |

CURING MATERIALS.

| | |
|---|---------------|
| Refined saltpetre | 4 1/4 @ 6 1/4 |
| Boric acid, crystal to powdered | 7 @ 7 1/2 |
| Borax | 3 1/2 @ 4 |
| Sugar— | |
| White, clarified | @ 4 1/2 |
| Plantation, granulated | @ 5 |
| Yellow, clarified | @ 4 1/2 |
| Salt— | |
| Ashton, in bags, 224 lbs. | \$2.25 |
| English packing, in bags, 224 lbs. | 1.45 |
| Michigan, granulated, car lots, per ton | 3.25 |
| Michigan, medium, car lots, per ton | 3.75 |
| Casing salt, bbls., 280 lbs., 2x @ 3x. | 1.40 |

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from National Livestock Commission Co.)

Union Stock Yards, Chicago, June 28.

Fifty per cent. of Monday's heavy run of 29,865 cattle consisted of medium to common killers and light trashy stuff that had been forced on the market by the arid conditions existing in many sections of the country. The better grades of corn-fed steers are none too plentiful and buyers had no difficulty in disposing of all their corn-fed offerings at fully steady prices, but under, say, \$5.85 it was a different tale as the \$5.60@6.00 stuff came in direct competition with meal-fed Texans. Practically everything under \$5.75 showed 10@15c. decline from last week's closing prices. Extreme top of the market \$6.65 was paid for several loads of prime beefs, weighing around 1,450 lbs. The bulk of the prime steers of all weights including quite a few 800@900-lb. yearling steers and heifers sold from \$6.25@6.60. Choice kinds went from \$6.00@6.25; medium to good grades \$5.50@6.00 with short-fed and grassy light-weight killers from \$5.00@5.50 and common light grassy stuff selling down below a nickel. Tuesday's run of 2,900 cattle was moderate and consisted as usual largely of butcher-stuff and stockers and feeders. The small supply of steer cattle on sale were mostly medium to fairly good killers and short-fed and grassy kinds were sold at prices that were not notably different from Monday.

Wednesday (today) receipts are again liberal, being estimated at 19,000 cattle and as has been the case recently the choice kinds are comparatively scarce; \$6.75 has been paid for a drove of prime heavy beefs, and anything above 6c. is selling fully steady, while under 6c. it is a steady to 10c. lower deal, but nevertheless a good, active market on all grades. We will have a steady trade the balance of the week.

"Grassy" cows and heifers have been in liberal supply, and on Monday showed 10@15c. decline; were steady on Tuesday, and with very light receipts of butcher stuff here today the market is active and strong and we have regained all of Monday's decline. Choice cows and heifers are very scarce and today's advance puts them 15@20c. higher than Monday, at which time they sold fully steady with last week's close. The calf trade shows 75c.@\$1.00 per cwt. decline the past week with prospects favoring some further loss as Texas shipments of calves can soon be expected. The bull trade is 60@85c. per cwt. lower than the "high point" a short time ago, and it hardly seems likely that values will show much if any further decline.

Conditions in the hog trade show very little change except a farther spread in values between the common to fair kinds and good to choice grades. This we anticipated, for a week ago they were selling very close together. With a run of 28,000 today, market opened very slow with buyers bidding fully 10c. lower, but trade soon firmed up and ruled active at only about 5c. decline from yesterday morning's best prices. Bulk of the common to fair packing kinds composed largely of sows that have raised pigs sold today at \$6.15@6.30, with the good to choice kinds largely at \$6.35@6.45—top around \$6.50. Big sows in small bunches going at \$5.85@6.00 per cwt. Pigs weighing less than 130 lbs. selling at \$5.50@5.85. We look for a pretty good market the rest of this week.

Values in sheep and lambs are 35@50c. per cwt. higher than at the opening of the week with yesterday and today's trade more active than any previous sessions this season. A fancy butcher paid \$7.50 for a small lot of extra choice lambs this morning, but the bulk of the good lambs have sold around \$7.25. These sharp upturns at this season of year are sometimes misleading, and it will likely be well to figure on some decline

within a few days. The light, trashy clipped stuff and spring lambs are still selling to bad advantage.

We quote good to prime wethers, \$4.25@4.50; fat ewes, \$3.75@4.00; poor to medium ewes, \$3.00@3.50; cull ewes, \$1.50@2.50; extra prime yearlings, \$6.25@6.50; poor to medium yearlings, \$4.50@5.50; feeding yearlings, \$3.75@4.15; good to choice yearlings, \$6.85@7.25; poor to medium springers, \$5.75@6.50; cull springers, \$4.00@5.00; fat range wethers, \$4.15@4.40; fat range yearlings, \$4.75@5.50; feeding wethers, \$3.40@3.60; feeding yearlings, \$4.00@4.25; no range springers coming.

ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., June 27.

Up to date the real effect of drought on the cattle movement has not been in evidence. There have been rains in many sections of late and conditions are more hopeful than a week ago. The market for cattle is in fairly good condition considering the extreme heat. There are not as many dry-fed cattle coming and the market for them is in active condition with indications toward a higher level. She stock of good fat grade is selling well but canner stock has got down to a summer level. Best steers are worth around \$6.40, bulk of all weights but good and fat \$5.75@6.15, common and medium grades \$5.50 down to as low as \$5.00 and under. Bulk of she stock \$4.00@4.75 for the fat kinds and \$3.75 down to as low as \$2.50 for the canner grades.

The hog trade still continues to show a healthy undertone and there is not much change in prices. Today there was a good and active trade with prices around 5c. higher than at the close of business Monday. The best light butchers sold at \$6.40 today and the bulk \$6.25@6.35.

Most of the live mutton is still coming from farms in the native sections although the first of the Idahos came today. The market is lower for all grades than a week ago, but will not strike a reliable level until the rangers begin to come regularly.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, June 27.

A new high figure for beef steers was paid here today for this month and for May, when a nine-car drove brought \$6.40, nothing since April selling so high. Market today steady, run 12,000 head, including 1,500 calves, which puts values on good to choice fed cattle 15@30c. higher than a week ago, considering the advance of 10@15c. yesterday. Locally the price range is widening in every class, native beef steers ranging from \$5@6.40, quarantine steers \$3.60@5.25. Western steers \$4.50@6. Some Greenwood County grass steers are moving this week, quotable from \$5@6; actual sales of these steers here today at \$5.15@5.70. Cows range from \$3@4.50, odd head up to \$5, canners down to \$2.25, quarantine cows \$3@4, native heifers \$4@6.20, bulls \$3@4.50, calves \$4@7. Asking prices for stockers and feeders are higher this week, but bids were around steady yesterday and today, at the advance of 25@40c. made last week. Bulk of the business is in stock steers, which sell at \$3.75@4.40 mostly, a few choice ones up to \$5, feeders \$4.25@5, stock cows and heifers \$3@3.90.

Hog run today is 20,000 head; market 5c. higher; top \$6.40, bulk \$6.25@6.35. The early market was best, speculators and shippers taking hold freely.

Sheep and lambs are firm today, after a long spell of bad weather. Run is 5,000 head, mostly natives; best lambs worth \$6.60, yearlings \$4.60; wethers \$6.75; ewes \$3.15. Stock stuff is selling at ruinous rates to owners, which are bargain rates to anyone who can take care of the stuff. Breeding

ewes may be had around \$2.50, good goats at the same figure.

Driveouts to local killers last week were as follows:

| | Cattle. | Hogs. | Sheep. |
|-------------------|---------|--------|--------|
| Armour | 6,330 | 17,377 | 6,864 |
| Fowler | 1,629 | | 2,497 |
| S. & S. | 4,827 | 14,216 | 4,482 |
| Swift | 5,902 | 15,083 | 6,959 |
| Cudahy | 4,676 | 12,730 | 6,256 |
| Morris & Co. | 4,508 | 11,677 | 5,508 |
| Butchers | 123 | 119 | 76 |
| Total | 27,995 | 71,202 | 32,642 |

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., June 28.

Cattle receipts so far this week total 17,800 head. Choice heavy and yearling steers show an advance of 10@15c. over last week's close, some 1,550-lb. beefs topping today at \$6.50 and a load of 974-lb. yearlings brought \$6.40, bulk of the fair to good kinds going at \$5.25@6.25. Fair to good heifers of \$5 value and over have advanced 15@25c. since the close of last week, a lot averaging 720 lbs. topping the week so far on Tuesday at \$6.50. Good to choice cows also show an advance of 10@15c., top for the week \$4.80, bulk of the good grades realizing \$4@4.50. Quarantine cattle receipts for the three days number 285 loads. Market on good handy weight steers today was 5@10c. higher, this class showing an improvement of fully 10@15c. over last week's finish. Bulk of the supply has consisted of common to medium steers bringing \$4.25@4.75; decent to good went at \$4.80@5.60, the latter being obtained Tuesday for a lot of caked Texas steers.

Receipts of hogs for the week so far total 35,100 head. Tuesday was the high point of the three days, the market that day making a top of \$6.62½, against \$6.57½ on Monday and \$6.47½ today. Compared with a week ago the market is 10@15c. lower. Bulk of hogs today sold at \$6.35@6.40. Most of the good heavy hogs brought \$6.30@6.40, good medium grades going to shippers and butchers at \$6.35@6.47½.

An advance today of 15@25c. on sheep and 25@40c. on lambs puts the market on a higher basis than it has been for several days. A number of good native spring lambs today brought \$7.25, which is fully 85c. higher than the close of last week. Mutton sheep of fair to good quality brought \$3.25@3.50; choice Westerns quotable up to \$4.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending June 24, 1911:

CATTLE.

| | |
|--------------------------------|--------|
| Chicago | 33,658 |
| Kansas City | 27,995 |
| Omaha | 11,728 |
| Cudahy | 514 |
| Sioux City | 3,616 |
| Indianapolis | 4,163 |
| New York and Jersey City | 10,552 |
| Fort Worth | 10,396 |
| Philadelphia | 4,223 |
| Pittsburg | 3,173 |
| South St. Paul | 4,481 |

HOGS.

| | |
|--------------------------------|--------|
| Chicago | 96,099 |
| Kansas City | 85,202 |
| Omaha | 50,459 |
| Cudahy | 18,583 |
| Sioux City | 29,977 |
| Ottumwa | 12,983 |
| Cedar Rapids | 10,907 |
| Indianapolis | 33,792 |
| New York and Jersey City | 23,891 |
| Fort Worth | 11,383 |
| Philadelphia | 3,990 |
| Pittsburg | 17,063 |
| South St. Paul | 13,958 |

SHEEP.

| | |
|--------------------------------|--------|
| Chicago | 91,705 |
| Kansas City | 32,642 |
| Omaha | 8,340 |
| Cudahy | 450 |
| Sioux City | 1,546 |
| Indianapolis | 1,846 |
| New York and Jersey City | 44,155 |
| Fort Worth | 2,335 |
| Philadelphia | 30,563 |
| Pittsburg | 70,606 |
| South St. Paul | 2,018 |

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, June 30.—Market quiet and steady. Western steam, \$8.25@8.35; Middle West, \$8.45; city steam, \$7.87½@8; refined Continent, \$8.60; South American, \$9.65; Brazil, kegs, \$10.65; compound, 7½@7¾c.

Marseilles Oils.

Marseilles, June 30.—Sesame oil, fabrique, 57 francs; edible, 84½ francs. Copra, fabrique, 85¼ francs; edible, 102 francs. Peanut, fabrique, 60¼ francs; edible, 86 francs.

Liverpool Produce Markets.

Liverpool, June 30.—(By Cable.)—Beef, extra India mess, 76s. 3d. Pork, prime mess, 72s. 6d.; shoulders, 39@42s.; hams, 70@71s. Bacon, Cumberland cut, 52s.; long clear, 53s.; bellies, 52s. 6d. Tallow, prime city, 29s. 3d.; choice, 31s. 6d. Turpentine, 44s. 6d. Rosin, common, 16s. 3d. Lard, spot prime Western, 41s. 6d.; American refined in pails, 41s. 6d.; 2 28-lb. blocks, 40s. 9d. Lard, Hamburg, 41¼ marks. Cheese, Canadian, finest white, new, 55s. Tallow, Australian (London), 29@34s.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

The market was dull but firmer on small hog receipts and a general advance in hog prices.

Tallow.

The market has been very quiet all the week with prices steady at the close.

Oleo and Lard Stearine.

The market continued quiet, with prices about steady. Demand was quiet.

Cottonseed Oil.

The market was quiet with prices slightly easier on favorable crop reports.

Market closed quiet and steady, and the pressure was light. The expectations are for a bearish government report on Monday. Sales, 3,500 bbls. Spot oil, \$6.19@6.27. Crude nominal. Closing quotations in futures: July, \$6.19@6.21; August, \$6.34@6.35; September, \$6.40@6.41; October, \$6.19@6.21; November, \$5.84@5.86; December, \$5.82@5.84; January, \$5.84@5.86; good off oil, \$6.20@6.22; off oil, \$5.90@6.18; winter oil, \$6.80@6.99; summer white, \$6.20@6.99.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, June 30.—Market generally 10c. higher than Thursday's average; quality good; bulk of prices, \$6.40@6.60; mixed and butchers', \$6.20@6.65; heavy, \$6.15@6.62½; Yorkers, \$6.55@6.65; pigs, \$5.80@6.40; cattle market strong; beefs, \$4.65@6.75; cows and heifers, \$2.25@5.75; stockers and feeders, \$3.25@5.40; Westerns, \$4.70@5.75. Sheep market steady to 10c. higher; natives, \$2.50@4.10; Western, \$2.75@4.40; yearlings, \$4.25@5.40; lambs, \$4.50@7.55.

Kansas City, June 30.—Hogs 5@10c. higher, at \$5.90@6.47½.

St. Louis, June 30.—Market 5@10c. higher, at \$6.50@6.70.

Cleveland, June 30.—Hog market 5c. higher, at \$6.75@6.80.

Indianapolis, June 30.—Hogs higher, \$6.50@6.70.

St. Joseph, June 30.—Hogs steady to strong, at \$4.50@6.45.

East Buffalo, June 30.—Market opened with 5,000 on sale; market higher, at \$6.80@6.95.

Sioux City, June 30.—Hogs strong, at \$6@6.25.

Louisville, June 30.—Hog market 10c. higher, at \$6.45@6.55.

Omaha, June 30.—Hogs 5@10c. higher, at \$6@6.40.

Cudahy, June 30.—Hogs 5@10c. higher, at \$5.75@6.65.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, June 29.—Arrivals of hogs still remain very liberal, and business in provisions has been of a quiet character. The values are practically unchanged from last week.

As to oleo oil, a big business has been done during the past week at considerably less money than ruling last week, and today market closes steady at a slight advance from the low point. Butterine business in Europe and America is still poor, and the demand for oleo oil is not enough to absorb the entire production. Stocks, therefore, are accumulating, hence it does not look favorable for an advance in values for some time to come.

As to neutral lard, business has been quiet this week, and values are practically unchanged. Export business in neutral lard will be rather quiet for some time to come, on account of the heavy speculative holdings of this article in Europe.

RECEIPTS AT CENTERS

SATURDAY, JUNE 24, 1911.

| | Cattle. | Hogs. | Sheep. |
|--------------|---------|--------|--------|
| Chicago | 300 | 10,000 | 5,000 |
| Kansas City | 200 | 3,500 | 200 |
| Omaha | 200 | 8,500 | 1,400 |
| St. Louis | 800 | 16,670 | 1,000 |
| St. Joseph | 200 | 4,500 | 5,000 |
| Sioux City | 200 | 7,500 | |
| St. Paul | 300 | 1,700 | 900 |
| Fort Worth | 250 | 1,800 | 200 |
| Peoria | | 900 | |
| Indianapolis | 400 | 8,000 | |
| Pittsburg | 200 | 3,500 | 1,000 |
| Cincinnati | 510 | 2,475 | 2,502 |
| Cleveland | 40 | 2,500 | 600 |
| Buffalo | 275 | 3,400 | 800 |
| New York | 865 | 2,232 | 1,280 |

MONDAY, JUNE 26, 1911.

| | | | |
|--------------|--------|--------|--------|
| Chicago | 26,000 | 41,393 | 25,000 |
| Kansas City | 7,000 | 8,075 | 8,000 |
| Omaha | 3,000 | 5,903 | 6,400 |
| St. Louis | 6,500 | 13,778 | 7,000 |
| St. Joseph | 1,800 | 6,000 | 6,000 |
| Sioux City | 3,000 | 5,200 | 2,000 |
| St. Paul | 2,300 | 3,000 | 800 |
| Milwaukee | | 3,925 | |
| Peoria | | 1,100 | |
| Indianapolis | 500 | 3,000 | |
| Pittsburg | 7,500 | 11,000 | 7,000 |
| Cincinnati | 1,633 | 5,015 | 3,115 |
| Cleveland | 400 | 2,600 | 2,000 |
| Buffalo | 3,850 | 15,500 | 4,200 |
| New York | 3,108 | 8,067 | 11,168 |

TUESDAY, JUNE 27, 1911.

| | | | |
|---------------|--------|--------|--------|
| Chicago | 2,500 | 15,329 | 15,000 |
| Kansas City | 11,000 | 18,580 | 7,000 |
| Omaha | 2,800 | 13,528 | 6,000 |
| St. Louis | 6,500 | 12,961 | 8,500 |
| St. Joseph | 2,700 | 9,500 | 3,500 |
| Sioux City | 2,000 | 7,500 | |
| St. Paul | 1,500 | 3,200 | 500 |
| Oklahoma City | 400 | 1,250 | |
| Fort Worth | 1,500 | 1,500 | 800 |
| Milwaukee | | 2,880 | |
| Peoria | | 1,100 | |
| Indianapolis | 1,850 | 10,000 | |
| Pittsburg | 1,500 | 1,500 | 1,500 |
| Cincinnati | 346 | 3,239 | 1,200 |
| Cleveland | 60 | 1,800 | 1,000 |
| Buffalo | 250 | 3,000 | 4,002 |
| New York | 613 | 4,118 | 5,549 |

WEDNESDAY, JUNE 28, 1911.

| | | | |
|---------------|--------|--------|--------|
| Chicago | 20,000 | 29,802 | 16,000 |
| Kansas City | 8,000 | 14,008 | 5,000 |
| Omaha | 4,500 | 15,024 | 5,000 |
| St. Louis | 3,400 | 16,480 | 4,500 |
| St. Joseph | 1,800 | 7,000 | 1,000 |
| Sioux City | 1,800 | 8,500 | |
| St. Paul | 1,000 | 2,600 | 500 |
| Oklahoma City | 350 | 1,200 | |
| Fort Worth | 1,800 | 2,000 | 200 |
| Milwaukee | | 13,333 | |

| | | |
|--------------|--------|-------|
| Peoria | 1,600 | |
| Indianapolis | 10,000 | |
| Pittsburg | 4,000 | 3,000 |
| Cincinnati | 973 | 4,581 |
| Cleveland | 40 | 3,000 |
| Buffalo | 150 | 2,100 |
| New York | 1,982 | 3,352 |
| | | 6,014 |

THURSDAY, JUNE 29, 1911.

| | | | |
|--------------|-------|--------|--------|
| Chicago | 5,500 | 22,400 | 12,000 |
| Kansas City | 5,000 | 10,000 | 4,000 |
| Omaha | 2,300 | 11,000 | 1,900 |
| St. Louis | 4,000 | 12,603 | 4,000 |
| St. Joseph | 1,100 | 8,000 | 3,000 |
| Sioux City | 500 | 4,500 | 100 |
| St. Paul | 500 | 1,200 | 100 |
| Fort Worth | 2,600 | 1,500 | 300 |
| Milwaukee | | 4,840 | |
| Peoria | | 900 | |
| Indianapolis | | 7,000 | |
| Pittsburg | | 4,000 | |
| Cincinnati | 503 | 7,001 | 5,251 |
| Buffalo | 125 | 3,600 | 1,200 |
| New York | 1,452 | 1,743 | 2,795 |

FRIDAY, JUNE 30, 1911.

| | | | |
|-------------|-------|--------|-------|
| Chicago | 2,000 | 14,000 | 8,000 |
| Kansas City | 2,000 | 7,000 | 2,500 |
| Omaha | 1,100 | 8,200 | 4,200 |
| St. Louis | 500 | 7,000 | 4,000 |
| St. Joseph | 600 | 8,000 | 1,000 |
| Fort Worth | 2,000 | 1,800 | |
| St. Paul | 1,000 | 3,800 | 400 |

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO JUNE 26, 1911.

| | Beef. | Calves. | Lambs. | Hogs. |
|------------------|--------|---------|--------|--------|
| New York | 3,058 | 6,155 | 213 | 9,496 |
| Jersey City | 1,982 | 2,444 | 29,511 | 9,520 |
| Central Union | 3,313 | 790 | 13,030 | — |
| Lehigh Valley | 3,125 | 750 | 815 | — |
| Scattering | — | 164 | 72 | 4,875 |
| Totals | 11,478 | 10,303 | 44,241 | 23,891 |
| Totals last week | 13,400 | 11,799 | 42,433 | 26,958 |

WEEKLY EXPORTS.

| | Live cattle. | Live sheep. | Qrs. of beef. |
|----------------------------------|--------------|-------------|---------------|
| Sulzberger & Sons Co., Minnehaha | 435 | — | — |
| J. Shamberg & Son, Minnehaha | 430 | — | — |
| Swift Beef Co., Oceanic | — | — | 410 |
| Swift Beef Co., Minnehaha | — | — | 440 |
| Morris Beef Co., Oceanic | — | — | 430 |
| Morris Beef Co., Cedric | — | — | 598 |
| Miscellaneous, Bermudian | 61 | 86 | — |
| Total exports | 926 | 86 | 2,266 |
| Total exports last week | 2,111 | — | 2,167 |

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO JUNE 26, 1911.

| | Live cattle. | Live sheep. | Qrs. of beef. |
|-------------------------------|--------------|-------------|---------------|
| Exports from: | | | |
| New York | 926 | 86 | 2,266 |
| Boston | 2,316 | — | — |
| Philadelphia | 975 | — | — |
| Montreal | 1,781 | 496 | — |
| Exports to: | | | |
| London | 2,808 | — | 1,670 |
| Liverpool | 2,682 | 496 | 596 |
| Manchester | 747 | — | — |
| Antwerp | 200 | — | — |
| Bermuda and West Indies | 61 | 86 | — |
| Totals to all ports | 6,498 | 582 | 2,266 |
| Totals to all ports last week | 6,533 | — | 2,167 |

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, June 28.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 13c.; 10@12 lbs. ave., 12¾@12½c.; 12@14 lbs. ave., 12½c.; 14@16 lbs. ave., 12½c.; 18@20 lbs. ave., 12½@12¾c. Sweet pickled, 8@10 lbs. ave., 14c.; 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13½c.; 14@16 lbs. ave., 13¼@13½c.; 18@20 lbs. ave., 13@13½c.

Skinny Hams—Green, 14@16 lbs. ave., 13¼c.; 16@18 lbs. ave., 13½c.; 18@20 lbs. ave., 13½c.; 22@24 lbs. ave., 13c. Sweet pickled, 14@16 lbs. ave., 13¼c.; 16@18 lbs. ave., 13½c.; 18@20 lbs. ave., 14c.; 22@24 lbs. ave., 13¼c.

New York Shoulders—Green, 10@12 lbs. ave., 7¾c. Sweet pickled, 10@12 lbs. ave., 7¼c.

Picnic Hams—Green, 5@6 lbs. ave., 8c.; 6@8 lbs. ave., 7¾c.; 8@10 lbs. ave., 7½c.; 10@12 lbs. ave., 7¼c. Sweet pickled, 5@6 lbs. ave., 8@8½c.; 6@8 lbs. ave., 7¾@7½c.; 8@10 lbs. ave., 7½c.; 10@12 lbs. ave., 7¼c.

Clear Bellies—Green, 6@8 lbs. ave., 16c.; 8@10 lbs. ave., 14c.; 10@12 lbs. ave., 12¼c.; 12@14 lbs. ave., 11¼c. Sweet pickled, 6@8 lbs. ave., 16c.; 8@10 lbs. ave., 14c.; 10@12 lbs. ave., 12¼c.; 12@14 lbs. ave., 11¼c. Dry Salt, 12@14 lbs. ave., 9¾c.; 14@16 lbs. ave., 9¼c.; 18@20 lbs. ave., 9c.; 20@25 lbs. ave., 8¾c.; 25@30 lbs. ave., 8½c.

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TAIT-NORDMEYER ENGINEERING CO., Lidgett Building St. Louis

Retail Section

IDEAS FOR THE MODEL SUMMER BUTCHER SHOP

Veteran Retailer Gives a Study in Contrasts

The butcher shop of today is as far removed from the shop of twenty-five years ago as is the mode of travel now and when New York was a village. As well compare a man in those days starting on a trip to Philadelphia by coach with relays of fresh horses at different stations on the road, as with today when he steps into a train, breakfasts in Philadelphia, attends to his business and has dinner with his family in New York in the evening, and hasn't even hurried. The shops of those days were in keeping with its traveling methods—very, very slow. Wooden benches, dinky ice houses, lit up by a candle stuck in a potatoe, or bottle, or, as was more often the case, stuck on a rail and often left to burn itself out as the burnt spots on the rails in almost every box indicated. The customers had their purchases slapped into a sheet of straw paper and fired at them, and they toddled up to the desk and paid for their order and carried it home. Yes, old pal, those were the good old days—(not!).

Meat was cheap at wholesale, and brought a good price at retail. With every steer a butcher bought, a liver was thrown in free. The values of by-products were unknown. The shop keeper was independent and usually made money, but did not know enough to keep it. Business was carried on in a slip-slop fashion.

Almost all the shops were closed from 1 to 4 in the summer time, and many of them closed for the day at 2 o'clock. Most of them were dirty, smelled badly and were generally unsanitary. The fat and bones were left out from Sunday noon until Monday morning, by which time the store, and in fact the whole neighborhood, reeked. One of the worst evils was the Sunday morning opening. After a busy Saturday, when meat was slashed any old way, everything was brought out again on Sunday morning, and fairly given away in an effort to get rid of the pieces at any price at all. Where was the percentage? A lot of cash in the drawer, about half of what should have been

there; a tired and cross boss and a lot of exhausted and cranky journeymen in whose eyes the odds and ends of meat had no value. "Clean up," was the battle cry every Sabbath, and clean up they did, with a vengeance. Any price was enough as long as they had a clean ice house. Good butchers were satisfied with twelve and fourteen dollars a week. Many of them made a few dollars more in tips to the disadvantage of the boss. There was often a scramble to pick the fat where the nickel and dime tips were thrown so the boss couldn't see them. And so there were very few clean and properly conducted shops. The boss was careless, the men more so, and the boys in many cases were worthless. Almost any customer who made a fairly decent appearance could get credit and run an account indefinitely if she paid a little on her account now and then.

Compare all this with the model butcher shop of today, where the utmost care is taken in the location, selecting the kind of a building, and equipment, and where the fixtures are plate glass and marble counter cases, and no meat is exposed to dust, flies, filth, and none is ever handled unnecessarily. The credit-giving methods alone of an up-to-date market today would be a revelation to the old-timer. The careful buying of stock and handling of employees, the getting and holding of trade by proper advertising, the meat signs, the careful and courteous treatment of customers, the telephone, order and delivery service with parchment paper and paper bags neatly placed in clean wire baskets in a nice wagon or automobile driven by a polite young man with a clean white frock and cap and the packages carefully laid out on the kitchen table. The contrast is so great that it is laughable.

A sanitary shop of today compared with old methods shows changes everywhere, not alone in the shop itself, but as well in the appearance of the man behind the counter who today presents such a fine appearance with his white linen and cheery, good morning. So different from the other days, when

journeymen and bosses appeared with a slovenly apron and generally untidy appearance and very often with a cigar butt, or worse still, with a vile pipe in his mouth while waiting on trade. Today, if a man must smoke during business hours, he steals an occasional whiff in the office or back room, and as for a journeyman butcher smoking, that is unheard of. The average old-time butcher was a butcher pure and simple—gruff in his ways both to customers and employees and usually carried his manners and methods into his home and social life and, as we said in a previous article, it did not require much discernment to pick him out in any crowd. Added to his other virtues many of them insisted on the journeyman making up his wages on the scales, thereby making a thief of their help as well as being thieves themselves. No, Jimmie, those were not the "good old days." To the few who are lazy, shiftless, careless or dishonest they may have been fine times. Today the average butcher is clean, honest, fairly well educated and intelligent in business and social life. He is clean and conducts a clean business on honorable business lines and naturally his employees follow his example, wherein he is a benefactor to mankind in a small but important way. Rarely, if ever, is bad language heard in the shop of today. The writer knows of cases in the old days where a boy has left school to work in a shop and in six months or less, regardless of his youth and careful home training, he could out-swear a pirate in two languages, in addition to which he was a constant observer of the men cheating on the scales and bragging to each other what clever thieves they were. With the usual precocity of youth he tried to be a clever thief also; truly a fine business training for our future citizens. In a business that today stands for decency, honesty and cleanliness, what chance does that boy stand of becoming a useful member of society? His finish is not hard to see unless he changes the tactics on which he was trained. To the beginner who reads this, it may be an eye-opener to see the advances made in retailing methods, and he may have his doubts as to the truth of these statements. To such the writer would say that

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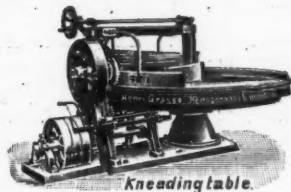


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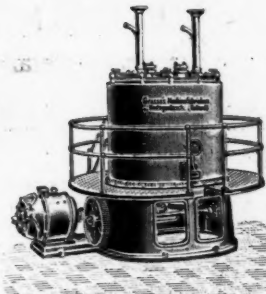
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BOIS-LE-DUC. (Holland)

the truth of the contrast between the old ways and today's ways has not been half told.

L. A.

CHEAPER CUTS.

Butchers should endeavor to correct the impression of customers that only the high-priced meats are valuable as food. On the contrary, the cheaper cuts are often more highly flavored and fully as nutritious. The chuck is one of the cheapest portions of the beef, but when cooked slowly in a small amount of water, either with or without vegetables for seasoning, is a most excellent dish. In stewing meat, if too high a temperature is used, it will toughen the fiber.

Another mistake is to overcook the meat until it falls to shreds. The skirt steak sells for 2 or 3 cents a pound less than the others, but if properly cooked is just as good. Lay the steak on a meat board and score it well with a chopping knife. Then dredge with flour and put it into a smoking-hot frying pan that has been greased enough to keep the meat from sticking to it. When well seared over on both sides pour over it a little boiling water and allow it to simmer slowly for two hours. Season to suit the taste. A bit of carrot or onion, a bay leaf and a little vinegar to soften the fiber will add to the flavor of the meat.

All light meats are best stewed and browned just before serving. Mutton or beef is best browned first, and then stewed. Cheaper cuts are best cooked in the fireless cooker. When roasting meat it should be quickly seared over to retain the juices and then cooked slowly until done. Usually fifteen minutes to the pound is required.

It will pay butchers to "wise up," as the boys say, their patrons to these little points. Good will secured by such methods is invaluable.

Want a good position? Watch the "Wanted" page for the chances offered there.

LOCAL AND PERSONAL.

McDonald Bros. have succeeded to the meat business of McDonald & Douglas at Manhattan, Kan.

Butcher & Son have opened a meat market at Solomon, Kan.

Semisch & Seed are making extensive improvements in their meat market at Leon, Kan.

George C. Beach has opened a meat market and grocery store at Huntton and West streets, Topeka, Kan.

R. E. Stevens has purchased the City Meat Market at Liberal, Kan., from Schnauffer & Christman.

Fred and Walter Pfeiderer have arranged to engage in the meat business at Superior, Neb.

Joe Horkey has opened a new butcher shop at Farwell, Neb.

The Cash Meat Market at Pendleton, Ore., has opened a grocery department.

Mrs. M. A. Wells has purchased the City Fish Market at Montesano, Wash.

Wing & Carter, of Spokane, are erecting a new butcher shop at Bayview, Idaho.

The Hudson Falls Beef Company has purchased the meat market of Sidney Meekin at Glens Falls, N. Y.

Neal Bros. are building a 24 x 57-foot addition to their Taylor Meat Market at Taylor, N. D.

E. Ebacher has purchased a meat market at Superior, Wis.

L. Smith has sold his fish market at Saco, Me.

Fire destroyed the meat market of P. Stefen at Vallejo, Cal.

A. J. York has sold his meat market at Goliad, Tex., to E. T. Lutenbacher.

Drain & Davis have bought C. Allen's meat market at Honeoye, N. Y.

Cook Brothers, meat dealers at Poughkeepsie, N. Y., have been discharged from bankruptcy.

D. H. Herb has moved his meat market to a new location at Mt. Carmel, Pa.

MASTER BUTCHERS' NEW BOARD.

The Board of Governors of the ten associations of master butchers in New York City recently elected these officers for the coming year:

President, Wm. Schneider, 390 Hicks street, Brooklyn; first vice-president, John W. Neher, West Side; second vice-president, Philip Storminger, 169th street and Prospect avenue, Bronx; third vice-president, H. Schwanemede, 5407 Third avenue, South Brooklyn; fourth vice-president, Jac. Schmidt, East Side; fifth vice-president, Louis A. Schaefer, 429 Hamburg street, Eastern District, Brooklyn; sixth vice-president, Adam Wadenklee, 2443 Eighth avenue, West Harlem; secretary, Chas. Steen, Brooklyn; treasurer, Jac. Drumm, 440 Ninth avenue, West Side; sergeant-at-arms, John Machovsky, 760 Courtland avenue, Bronx.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

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HIGH GRADE PORK PRODUCTS AND AIR DRIED BEEF

PHILADELPHIA PORK SAUSAGE and SCRAPPLE

Manufacturers of the famous

Office and Salesroom, 4142-4148 GERMANTOWN AVE., PHILADELPHIA, PA.

Members American Meat Packers' Association.

New York Section

Irving Blumenthal, of the U. D. B. Co., has sailed for Europe to spend three months.

Swift & Company's sales of fresh beef in New York City for the week ending June 24 averaged 8.45 cents per pound.

Today the men in the small stock department of Sulzberger & Sons are having their annual outing at Witzel's Point View Grove. The day starts with breakfast, and games and dinner and more games will finish it.

The Master Butchers' Association of Queens Borough has selected Bradley Hotel, Port Washington, as the place and July 9 as the date of its annual outing. Games and a shore dinner will be the particular features of the day.

This is said to have happened "behind the yards." Johnnie comes home from school telling his pa that teacher told their class today that "we are all descendants of monkeys," when the indignant parent exclaimed: "Yer silly, Johnny; quit yer foolishings! You may be, by gosh, but I ain't."

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending June 24, 1911, as follows: Meat—Manhattan, 2,826 lbs.; Brooklyn, 4,667 lbs.; The Bronx, 35 lbs.; total, 7,528 lbs. Fish—Manhattan, 13,075 lbs. Poultry and Game—Manhattan, 2,547 lbs.; Brooklyn, 34 lbs.; The Bronx, 10 lbs.; total, 2,591 lbs.

John Barrett, a retired wholesale butcher of Brooklyn, who is well remembered by the trade in that city, died June 23 last at St. Peter's Hospital, after a brief illness. He was born in Ireland 78 years ago. In the early 70's he was engaged in the wholesale slaughtering business at 250-252 Hudson avenue, where he was very successful. He was generous to a degree, and gave liberally to charities. He retired a few years ago. He is survived by one brother, Thomas Barrett, of Newark, N. J.

Word from the New York Hospital about Edward F. O'Neill, president National Master Butchers' Association and of the New York Butchers' Rendering Company, is to the effect that while he still suffers considerably, he improves daily, and as soon as new skin replaces that burned from his hands, arms, feet and chest by the hot grease from a tank in his plant some two weeks ago, he will be as well as ever. It will be several weeks, however, before he can return to his office and probably a month before he even leaves the hospital.

When a man caters to the same people for more than forty years in one neighborhood he comes close to being at the top of his class in the meat line. That's the record of Mr. Buchtenkirch, one of the old-timers of

the Murray Hill section. Mr. Buchtenkirch worked in the neighborhood when that part of the city was called the "Murray Farm" from Lexington to Third avenue at 37th street, whence it derived its name. He has seen the many changes of neighborhood from a farming district to one of the most aristocratic parts of the city. He stands behind his bench today as he has done for so many years, attending to his old customers' orders so carefully year in and year out that they have the utmost confidence in him, and he is looked upon as a friend as well as the family butcher. He is past 60, looks like 40 and works like a young chap of 20. Success invariably comes to the steady plugger.

NEW YORK TRADE RECORD BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

(R) means Renewal Mortgage.

Applebaum, K., 2 E. 114th st.; H. Brand. \$75.
Bland, J., 234 E. 63d st.; H. Brand. \$70.
Baio, Vincenzo, 126 McDougal; H. Brand. \$110.
Chaby, Gabriel, 337 E. 94th st.; Levy & Co. \$200.
Cohen, Mose, 798 E. 160th st.; Hyman Hurwitz. \$200.
Caturano, Tony, 128 Mulberry st.; H. Brand. \$70.
Catanese, A., 369 1st ave.; H. Brand. \$40.
Di Rosa, Gioacchino, 312 E. 39th st.; Ignazio Frenia. \$112.
Drucker, Morris, 432 E. 70th st.; H. Brand. \$50.
Derruro, Leolino, 228 E. 107th st.; H. Brand. \$70.
De Giorgio, Giovanni, 318 E. 11th st.; H. Brand. \$200.
Dana, T. Bennett, Co. (Inc.), 324 E. 23d st. American T. F. Co. \$1,350.
Farina, Mateo, 1103 1st ave.; H. Brand. \$80.
Feldman, Jacob, 238 Clinton st.; H. Brand. \$68.
Frank, Fannie D., 5 E. 118th st.; H. Brand. \$80.
Goldberg, Ike, 104 E. 121st st.; F. Lesser. \$155.
Gambaro, Ignasio, 65 James st.; H. Brand. \$85.
Goodman, S., 96 Lewis st.; H. Brand. \$70.
Gomapollesk, M., 205 E. 96th st.; H. Brand. \$100.
Goldstein, Jacob, Lewis st.; H. Brand. \$50.
Greenfest, Ike, 245 Monroe st.; H. Brand. \$60.
Hartman, Jas., 145 1st ave.; F. Lesser. \$50.
Kapler, Victor, 518 E. 149th st.; F. Lesser. \$110.
Kaplan, Rosel, 231 W. 27th st.; H. Brand. \$100.
Klien, Alexander, and Louis Mayerfeld, 2393 2nd ave.; H. Brand. \$62.
Katz, Max, 1672 Park ave.; Jas. Levy & Co. \$100.
Lelong, John, and Eugenie Deitrich, 227 3rd ave.; Orlando Blauvelt. \$1,000.
Lemale, M., 1109 Intervale ave.; F. Lesser. \$150.
Lichstern, Philip, 60 Orchard st.; F. Lesser. \$50.

Lunderman, T., 66 Rutgers st.; H. Brand. \$50.
Leibowitz, A., 74 E. 115th st.; H. Brand. \$60.
Libizzi, V., 250 Ave. A.; H. Brand. \$70.
Lobel, Wendel, 167 Essex st.; H. Brand. \$110.
Lazarowitz, David, 412 Cherry st.; H. Brand. \$100.
Mandel, Harry, 63 E. 102d st.; H. Brand. \$200.
Marion, A., 644 E. 13th st.; H. Brand. \$50.
Fariska, John, 1436 Ave. A.; F. Lesser. \$120.
Rois, Hyman, 81 E. 114th st.; H. Brand. \$200.
Resink, Minnie, 22 W. 118th st.; H. Brand. \$125.
Riccio, Ciro, 156 Sullivan st.; H. Brand. \$125.
Rosen, L., 257 Monroe st.; H. Brand. \$75.
Razmann, W., 36 Ludlow st.; H. Brand. \$75.
Syrop, L., 229 E. 2nd st.; F. Lesser. \$75.
Schwartz, Adolph, and Mayer Pollock, 161 Madison st.; Alex. Lesser. \$100.
Spring, Harris, 4058 3d ave.; Jas. Levy & Co. \$100.
Strollo, Pauline and Angelo, 558 2nd ave.; Sulzberger & Son Co. \$100.
Schualye, Max, 1146 Intervale ave.; H. Brand. \$100.
Savuzzo, G., 385 2nd ave.; H. Brand. \$75.
Schachter, Max, 127 E. 110th st.; H. Brand. \$80.
Wolfsheimer, Solomon, 114 Greenwich st.; F. Lesser. \$200.
Weiss, Harry, 2815 8th ave.; Sulzberger & Sons Co. \$125.
Zegar, Morris, 263 Monroe st.; H. Brand. \$80.

MANHATTAN BILLS OF SALE.

Frank, Geo. J., 60 St. Nicholas ave.; Maurice H. Rosenstraus. \$1,000.
Persky, Morris, 63-67 E. 111th st.; Rebecca Cohen. \$140.
Seeman, Max, 546 E. 149th st.; Victor Kapler. \$100.
Meissman, David, 48 E. 101st st.; Sadie Licht. \$200.

BROOKLYN MORTGAGES.

Faber, Chas., 1958 Coney Island ave.; Jas. Rosenberg. \$150.
Linchner, Meyer, 558 Sutter ave.; Julius Levy. \$200.
Laube, Edmund, 156 Bedford ave.; Herman Brand. \$50.
Lazoroff, Max, 111 Sutter ave.; Levy Bros. \$75.
Scher, Louis, 943 Sutter ave.; Levy Bros. \$50.

GROCERS, DELICATESSEN, HOTEL AND RESTAURANT FIXTURES.

MANHATTAN MORTGAGES.

Mongalins, Morris, 1878 Lexington ave.; Nathan Rosen. \$975.
Wambach, Frenz, 1209 1st st.; Geo. Bauer. \$400.

MANHATTAN BILLS OF SALE.

Booras, John, 26 Greenwich st.; Louis Booras. \$1.
Perelman, Jacob, 245 E. 89th st.; Priluk Harry. \$1,300.

BROOKLYN MORTGAGES.

Madden, Wm. J., Ocean Parkway, cor. Caton pl.; Mary Madden. \$5,640.

Are you a salesman, manager, superintendent, stock keeper out of a job? Watch page 48 for good openings. Almost every week some packer advertises on that page for a man. Such chances do not remain open long; look them up, it will be worth your while.

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